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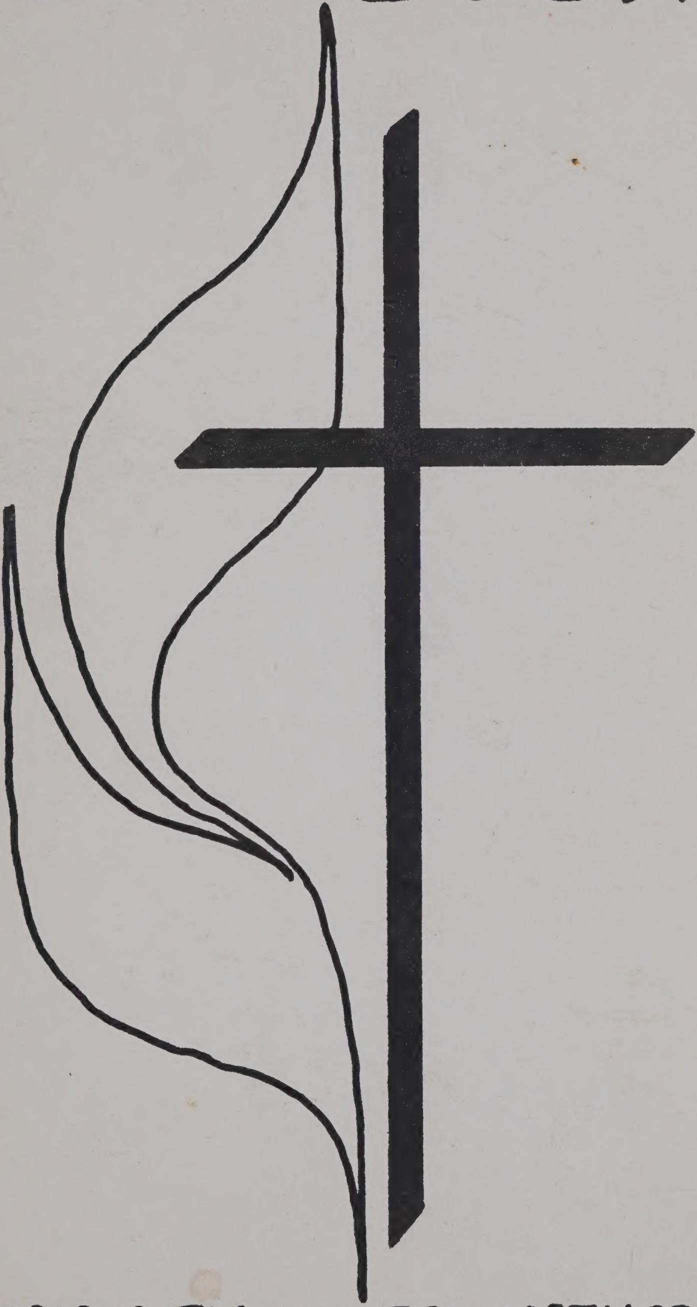
# COOK BOOK



# COLUMBIA CITY UNITED METHODIST CHURCH

Columbia City, Indiana

Johnny Marzetti 146

# THIS COOK BOOK

PLANNED FOR YOUR EATING PLEASURE

Was

Compiled and Arranged

by

Ladies

of the

Columbia City United Methodist Church
Columbia City, Indiana

Summer of 1978

Also included and indicated as such are recipes from the Bi-Centennial cook book which was prepared at our church in 1976.

Section Dividers - Sue Harker

We may live without poetry, music and art;

We may live without conscience
        and live without heart;

We may live without friends;
        we may live without books

But civilized men cannot live without cooks!

He may live without books --
        what is knowledge but grieving?

He may live without hope --
        what is hope but deceiving?

He may live without love --
        what is passion but pining?

But where is the man
        that can live without dining?

(stolen from an old
Presbyterian Cook Book.
Author Unknown.)

We thank everyone who contributed recipes for our cook book and apologize in advance for any and all mistakes found in this book.

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## ABBREVIATIONS USED IN THIS BOOK

Tbs = tablespoon

tsp = teaspoon

c = cup

qt = quart

oz = ounce

sm = small

sq = square

sec = seconds

hr = hour

br = brown

sl = slice

choc = chocolate

marg = margarine or oleo

lb = pound

ingred = ingredients

med = medium

lg = large

doz = dozen

min = minutes

pkg = package

gran = granulated

cr = crushed

approx = approximately

evap = evaporated

xxx sugar = powdered or confectioners sugar

Unless otherwise specified:

milk = sweet, whole milk

flour = all purpose flour

sugar = white granulated sugar

Eagle Brand = sweetened condensed milk

# INGREDIENT SUBSTITUTIONS

While it is always best to use the ingredient called for in the recipe, we realize that it is sometimes necessary to use a substitute, so we include this for your convenience.

1 oz square chocolate = 3 Tbs cocoa
+ 1 Tbs shortening

2 c cake flour = 1 3/4 c all purpose flour

2/3 c honey = 1 c sugar + 1/3 c water

8 to 9 oz macaroni = 4 or 5 c cooked

1 c raw rice = approximately 3 c cooked rice

2 Tbs flour (for thickening) = 1 Tbs cornstarch

2 c ground meat tightly packed = 1 pound
3 c ground meat loosely packed = 1 pound

2½ c raisins = 1 pound

1 c sweet milk = 1 c sour milk + 1 Tbs soda

No. 2 can = 2½ cups

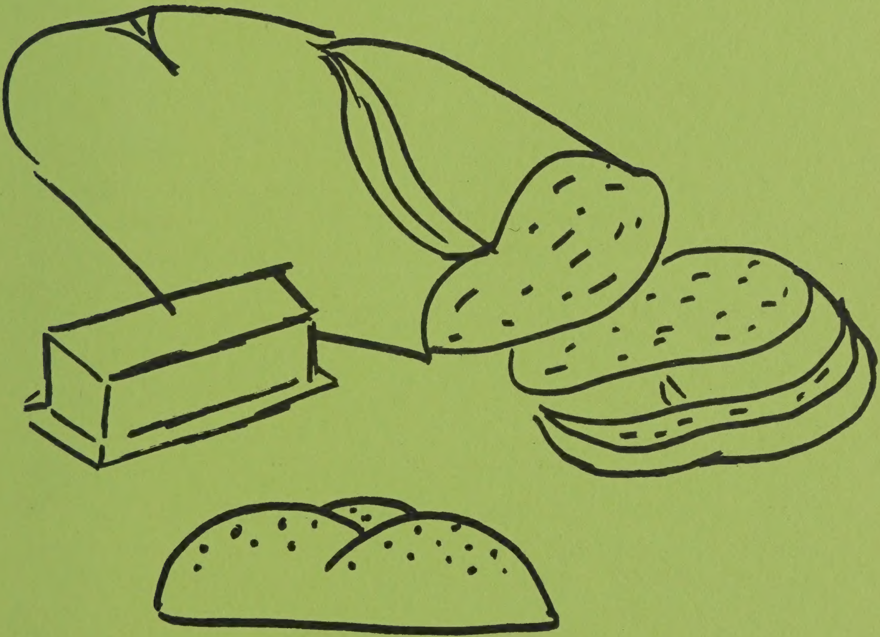
No. 2½ can = 3½ cups

2 Tbs shortening = 1 oz

1 lemon = 3 Tbs juice

1 orange = ½ c juice

# BREADS AND SANDWICHES



## * DATE & NUT BREAD

| | |
|---|---|
| 1½ c dates, cut up | 1½ c boiling water |
| 2 Tbs butter | |

Pour water over dates and butter and let cool. Then add:

| | |
|---|---|
| 1½ c sugar | 2 3/4 c flour |
| ½ tsp vanilla | 1 tsp soda |
| 1 egg, beaten | 1 tsp cream tartar |
| 1 tsp salt | 1 c chopped nuts |

Mix well. Fill #2 size tin cans a little over half full. Bake 1 hour and 15 minutes at 350° Makes 4 to 6 cans.

-- Barbara Parker
(a Bi-Centennial recipe)

## RUBY'S RAISIN BREAD

| | |
|---|---|
| 9 eggs, well beaten | ½ pint sour cream |
| 1½ c sugar | 3 Tbs vanilla |
| ½ box white raisins | 1 Tbs salt |
| ½ stick oleo | about 6 c flour |

1 lg cake yeast (1 oz) + 1 Tbs sugar dissolved in 1 c warm water.

Beat liquids, sugar, oleo, 2 c flour.
Add yeast mixture.
Add 2 c flour, then enough to knead.

Put in LARGE bread pans, about ½ full.
Put a towel on heating pad, put filled bread pans on this & cover with another towel. Let rise to double.
Bake at 350° for 30 min. After about 10 min put heavy foil over top of bread to keep it from getting too brown.

-- Lorraine Willyard

## EVER READY MUFFINS

Mix: 1 c melted shortening (½ butter, ½ oleo)
1 quart buttermilk
4 eggs
3 c sugar
2 Tbs vanilla

Add: 5 c flour
5 tsp soda
2 tsp salt
1 Tbs pumpkin pie spice

Stir in: 15 oz box Raisin Bran

Stir gently. Bake at 400° 15-20 min, using batter as desires. This makes a large amount of batter which will keep up to 6 weeks in refrigerator.

— Geneva Good

## DATE ORANGE NUT BREAD

1 large orange
Boiling water
1 c diced dates
1 tsp soda
1 c sugar
2 Tbs shortening
1 tsp vanilla
1 beaten egg
2 c flour
1 tsp salt
½ c chopped nuts
1 tsp baking powder

Squeeze juice of orange into 8 oz cup. Fill remainder of cup with boiling water. Put orange rind through grinder or grate it. Add dates to orange rind and add to the water and orange juice. Add soda, shortening and vanilla. Add beaten egg and flour sifted with salt and baking powder. Beat thoroughly and stir in nuts.
Put in large loaf pan or several small pans. Bake at 350° for 50-60 minutes. Cool before slicing.

— Grace Rice

## ZUCCHINI NUT BREAD

Grate and drain 2 c zucchini

Mix with: 1 c oil
3 Tbs vanilla
2 c sugar

Stir in: 3 c flour
1 tsp salt
1 tsp soda
1 tsp baking powder
3 tsp cinnamon
1 c chopped nuts

Pour in prepared 9x5" pan. Bake 1 hour at 350°

-- Geneva Good

## CRANBERRY BREAD

2 c flour
½ - 1 tsp salt
1½ tsp baking powder
½ tsp soda
1 c sugar
½ c nuts
1 egg, slightly beaten
3 Tbs crisco, melted
3/4 c orange juice OR
(juice of 1 orange
+ enough water to
make 3/4 c liquid)
1 - 2 c cranberries, cut in half
2 tsp grated orange rind

Sift flour with dry ingredients; add beaten egg, melted shortening and orange juice. Combine only until dry ingred are moistened. Fold in nuts, cranberries and orange rind.

Turn into a greased loaf pan. Bake 1 hour @ 350° or until done.

(Note: this bread slices better after 24 hours refrigeration.)

-- Karen Marlow

## BUTTER SWIRL LOAF

| | |
|---|---|
| ½ c butter | 3 tsp baking powder |
| 2 eggs | ½ tsp salt |
| ½ c sugar | 3/4 c milk |
| 2 c flour | 2 Tbs sugar |
| 2 tsp cinnamon | |

Melt butter; cool. Beat eggs until thick; gradually add ½ c sugar and ¼ c butter. Add dry ingred alternately with milk, blending well after each addition. Turn into greased 9x5x3" pan. Sprinkle with cinnamon/ sugar mixture, pour remaining butter over top. Cut through batter several times with a knife. Bake 40-45 min at 375° until golden brown. Cool thoroughly.

-- Karen Marlow

## ZUCCHINI BREAD

Beat 3 eggs until frothy.

| | | |
|---|---|---|
| Add: | 1 c oil | 2 c sugar |
| | 1 Tbs vanilla | 1 tsp salt |
| | 2 c grated zucchini (packed) | |
| Sift in | 3 c flour | 1½ tsp soda |
| | ½ tsp baking powder | ½ tsp nutmeg |
| | ½ tsp cloves | ½ tsp cinnamon |

Mix well; blend in:
1 c raisins    1 c chopped nuts

Pour into pans, greased and floured.
Bake at 350° about 1 hour.
Makes 4 loaves (small) or 2 average.

-- Catharine Anderson

## * WHOLE WHEAT BREAD

Soften 2 pkgs dry yeast in ½ c warm water

Combine in large bowl:
- 1 c brown sugar
- 2½ Tbs salt
- 6 Tbs shortening

Add 2 c boiling water and stir to melt fat and dissolve sugar and solt.

Add 1½ c more cool water to make mixture lukewarm.
Add dissolved yeast.
Add 8 c whole wheat flour and 2 c white flour.

Knead for 7 to 10 minutes - using approximately 1½ c more white flour during the kneading.

Let rise until doubled (needs to be kept in an 85° place while rising.)

Punch down and rise for 30 min longer. Divide into loaves and let rise again. Bake 40 minutes at 350°

-- Veril Pontzius
(a Bi-Centennial recipe)

## PUMPKIN BREAD

- 2 eggs
- 1½ c sugar
- 1 c pumpkin
- ½ c oil
- ¼ c water
- 1 2/3 c flour
- ¼ tsp baking powder
- 1 tsp soda
- 3/4 tsp salt
- ½ tsp cloves
- ½ tsp cinnamon

Combine eggs and sugar; mix well. Add pumpkin, oil, and water. Blend thoroughly. Add all dry ingred. Bake in a loaf pan; OR fill soup or vegetable cans, filling them half full.
Bake 1 hour at 350° (Makes 1 loaf or 15 cans of individual servings.)

-- Karen Marlow

## CORN MUFFINS

1 c flour
2 c yellow cornmeal
1/3 c sugar
4 tsp baking powder
1 tsp salt
1 egg
1 c milk
1/3 c oil

Grease 12 (2½") muffin pan cups lightly. Heat oven to 425°. Combine first 5 ingredients in mxing bowl In small bowl put egg, milk and oil. Beat. Add to dry ingredients. Stir just til mixed. Fill muffin pan cups 2/3 full.

Bake 20 - 25 min.

## BLUEBERRY PANCAKES WITH HONEY-BUTTER SYRUP

2 c bisquick
2 Tbs sugar
2 eggs
1 c milk
1 c blueberries

Beat baking mix, sugar, eggs and milk with hand beater until smooth. Fold in blueberries. Pour scant ¼ c batter onto hot griddle. Grease griddle if necessary. Cook til done. Serve with syrup below:

3/4 c honey
½ c butter or margarine
½ tsp cinnamon

Heat all ingredients in saucepan over med-heat, stirring occasionally until mixture is hot, but not boiling.

— Jackie Gotz

## CINNAMON TWIST BREAD

| | |
|---|---|
| 1 pkg dry yeast | ¼ c lukewarm water |
| 2/3 c milk | 1/3 c oleo |
| ¼ c br sugar, packed | 3 3/4 c flour ++ |
| 2 eggs | 1½ c natural cereal |

Soften the yeast in lukewarm water. Combine milk and oleo in a saucepan; heat until oleo is melted. Pour warm milk mixture in a bowl over sugar and 1 tsp salt. Cool to lukewarm. Beat in 2 c flour softened yeast and eggs. Stir in cereal. Add enough additional flour to make soft dough.

Turn dough onto a lightly floured board. Knead until satiny, about 10 min. Round dough into a ball and place in greased large bowl. Brush with melted butter. Cover and let rise in a warm place until double in size, about 1 hour.

Punch dough down. Divide into 4 equal parts. Shape 3 parts to form 12" ropes. Place on greased cookie sheet and braid loosely. Pinch ropes together at ends and turn under. Divide remaining portion into 3 equal parts. Shape these into 9" ropes. Braid and place smaller braided portion on top of larger. Brush with melted butter. Cover and let rise until nearly double in bulk, about 45 min. Bake in preheated oven 350° about 45 min. Cool slightly and drizzle with cinnamon frosting made by combining: 1 c sifted xxx sugar, ¼ tsp cinnamon and 4 tsp water.

— Lorraine Willyard

## * ZUCCHINI BREAD

Beat 3 eggs, stir in 2 c sugar, 1 c wesson oil, 1 tsp vanilla. Stir until thick & lemon colored. Stir in 2 c loosely packed grated squash, 1 tsp salt, 1 tsp cinnamon, 2 tsp soda, ¼ tsp baking powder. Fold in 1 c chopped nuts. 2 c flour. Pour in greased floured pan. Bake at 350° 1 hour. Cool 10 min, then invert on rack.

— Pauline Hill
(a Bi-Centennial recipe)

## * CORN BREAD

1 pint sour milk
1 level tsp soda
1 level tsp sugar
1 egg
1 level tsp salt
1 c flour
Corn meal to make rather heavy batter.

Older persons in the church will remember Mrs. George Ringel -- I did housework for her the winter and spring before she passed away and this Corn Bread recipe was hers.

-- Submitted by Ruth Orcutt
(a Bi-Centennial recipe)

## MEXICAN CORN BREAD

1 c yellow corn meal
2 eggs, beaten
1 med onion chopped
No. 2 can cream style corn
½ tsp soda
1 c milk
¼ c bacon fat
3 hot red peppers diced
3/4 tsp salt
½ lb cheddar cheese

Grate cheese, set aside. Mix corn meal, salt, soda, and add milk and eggs. Add corn and all other ingredients except bacon fat. Heat fat in iron skillet ... really HOT. Pour mixture into skillet. Bake at 400° for 30 min. Cut into squares or triangles.
Yield: about 6 servings.

-- Irene Fesler

9-19-06

## *BANANA NUT BREAD

¼ c oleo or crisco
1 large egg
2 c sifted flour
½ tsp baking powder
½ c chopped nuts
3/4 c sugar
2 - 3/4 c mashed bananas
½ tsp soda
3Tbs milk
cinnamon

Mix in order given (from left to right). Bake at 325° about 45 min or until done. Use loaf pan. Add a few spices or cut up marachino cherries if desired.

-- Ellen Wood
(a Bi-Centennial recipe)

## TENNESSEE BISCUITS

5 c unsifted flour
¼ c sugar
¼ c crisco
2 pkgs dry yeast
1 tsp soda
1½ tsp salt
2 c buttermilk

Sift dry ingredients. Heat milk to lukewarm and pour over yeast. Add shortening, mix well. Add dry ingred and knead lightly. Roll to ¼" thick. Cut with doughnut cutter without center; brush with melted butter. Add second layer. Let rise about 25 min. Bake at 425° until browned.

-- Lorraine Willyard

## SHORTCAKE BISCUITS

2 c flour
3 Tbs sugar
5 Tbs shortening - softened
3 tsp baking powder
½ tsp salt

Cut shortening into dry ingred. Add 2/3 c milk. Drop on cookie sheet.
Bake 10 min at 450°.

-- Sue Harker

## CORN BREAD

1 c flour
1 c yellow cornmeal
1 Tbs baking soda
1¼ c milk
4 Tbs melted butter
1 tsp salt
1 egg beaten
¼ c sugar

Sift flour, cornmeal, baking soda & salt. Add sugar, milk, egg & mix. Stir in melted butter and mix well. Place in greased & floured loaf pan. Bake 10 min at 400°. Reduce heat to 350° and bake 25 more min.

-- Velma Leaman

## * MEAT DUMPLINGS

Sift 2 c flour into basin, add 1 Tbs butter, 2 Tbs baking powder. Rub well together. Beat 1 egg in cup till it is light, then fill cup up with sweet milk, add a pinch of salt. Pour this into flour. Mix well and drop with a spoon. These will not fall.

-- Elinore Slagg
(a Bi-Centennial recipe)

## * BUTTER DIPS

2¼ c flour
3½ tsp baking powder
1 c milk
1 Tbs sugar
1½ tsp salt

Mix and roll out to ½ to 3/4 inches thick. Cut in 1"x2" strips. Melt 1/3 c butter and put in pan. Lay strips in butter and turn once, then put in oven and bake 15-20 min at 450°.

Great for picnic bread -- all buttered!

-- Lynn Fesler
(a Bi-Centennial recipe)

## BUTTERMILK BISCUITS

1 c flour
1½ tsp baking powder
3/4 tsp salt
1½ Tbs crisco
½ c buttermilk

Cut crisco into flour, salt, and baking powder mixture. Add buttermilk, using enough to make a soft dough. Roll out to 3/4" thick and cut into round biscuits (makes 6 to 8). Place on greased pan and bake at 450° until browned.

-- Lorraine Willyard

## BUTTERHORNS

Combine and let stand:
- 2 pkgs yeast
- ¼ c warm water
- 1 tsp sugar

Melt ¼ lb butter or marg; cool to lukewarm then Mix with:

| | |
|---|---|
| ½ c sugar | 1 c milk |
| 3 beaten eggs | ½ tsp salt |

Add: yeast mixture
Add: 5 c sifted flour. Stir with spoon. Cover with damp cloth and refrigerate overnight.

In morning, divide dough in half. Form each into a ball, then roll out like piecrust. Coat with melted butter; cut like a pie -- form butterhorns by rolling large end to small. Put on cookie sheets. Let stand 1½ - 2 hours (covered with a damp towel). Bake 12-20 min at 400°.

-- Geneva Good

## CINNAMON ROLLS

| | |
|---|---|
| 1 recipe of Butterhorns | 1 c sugar |
| 2 Tbs cinnamon | Butter icing |

Make one recipe of Butterhorn rolls. When ready to roll out, roll out to ¼" thick and cut in large rectangles. Brush with melted butter and sprinkle with a mixture of the sugar and cinnamon. Roll up and slice in 1" pieces. Drop, sliced side down, into greased muffin pans. Brush with melted butter and allow to rise 1 hour. Bake at 375° for 12-15 minutes. Remove from oven and ice with xxx icing.

-- Lynn Fesler

## YEAST ROLLS

2/3 c shortening
2/3 c sugar
1 tsp salt
1 c mashed potatoes
2 c milk, scalded to 150°
2 eggs
1 pkg yeast
½ c warm water (105-110°)
7 to 8 c flour

Scald milk. Meanwhile cream shortening, sugar, salt and potatoes. Add milk and mix. Dissolve yeast in water and add to other ingredients. Add eggs and mix. Stir in as much of the flour as you can with mixer; finish by hand. Dough will be sticky. Pour dough into a large greased bowl; cover with a greased piece of plastic wrap. Let set at room temperature until at least double in bulk and very light. Punch down; let rise in refrigerator until double. Shape into dinner rolls or use for sweet rolls. Let rise and bake at 350° until brown.

Note: dough will keep in refrigerator approximately 1 week if it is punched down every day.

-- Connie Seymoure

## NO KNEAD REFRIGERATOR ROLLS

2 pkgs dry yeast
½ c sugar
2 tsp salt
6½ to 7 c flour
2 c warm water
1 egg
¼ c crisco

In mixing bowl dissolve yeast in water. Add sugar salt and half the flour. Beat thoroughly. Add egg & shortening. Gradually beat in remaining flour until smooth. Cover with damp cloth; place if refrig. About 2 hours before baking, shape needed amt into rolls & place on greased cookie sheet. Cover, let rise until light. Bake 12-15 min @ 400°

(remaining dough kept in refrig should be punched down as it will rise)

-- Lorraine Willyard

## * CAN'T FAIL YEAST DOUGH

In: ½ c warm water
Dissolve: 2 pkg yeast (or cakes)
Add: 1½ c warm milk | 2 eggs
½ c shortening | ½ c sugar
2 tsp salt
Stir well: Add 4 c flour
Mix well, then add 3 to 3½ c flour.

Mix by hand -- dough should be sticky. Let rise. Shape into loaves, or rolls or sweet breads as desired. Let rise.

(Dough may be refrigerated and used as needed. Let rise once or twice as desired.)

Bake at 375° until golden brown. If making raisin bread, add raisins when liquid is added. If making stollen, add candied fruit when liquid is added. Also add ¼ tsp mace.

-- Jackie Gotz
(a Bi-Centennial recipe)

## SALLY LUND BREAD

| | |
|---|---|
| 2 c flour | 4 tsp baking powder |
| ½ tsp salt | 1/3 c sugar |
| 2 eggs | 1 c milk |

Sift dry ingredients together. Set aside. Beat eggs until light and add the milk. Add to flour mixture and stir until smooth.

Pour batter into greased 8x8" pan.
Bake about 20 - 25 min at 350°.

Cut into small squares -- break open and slip in a thin slice of butter.

Serve hot!

Yield: 24 servings (small squares)

-- Irene Fesler

## PUMPKIN BREAD

3½ c flour
2 tsp soda
½ tsp nutmeg
3 c sugar
1 tsp cinnamon
1 tsp salt

Mix together well. Put in large bowl. Make a hole in center of ingredients.

Add: 2 c pumpkin
2/3 c cold water
1 tsp vanilla
1 c raisins if desired
1 c wesson oil
4 eggs
1 cchopped nuts

Beat all together well. Makes 2 large loaves. Bake at 350° for 1 hour or until done. Ice if desires.

-- Catharine Anderson

## MONKEY BREAD

4 pkg Pillsbury biscuits
3/4 c sugar
1½ tsp cinnamon
pecans (optional)
1 stick oleo
½ c sugar
2 tsp cinnamon
2 Tbs water

Cut each biscuit into 4 pieces. Make into ball and roll in 3/4 c sugar/1½ tsp cinnamon mixture. Put into greased bundt pan. Mix oleo, sugar, cinnamon, & water tog and bring to a boil. Pour over biscuits.
Bake at 350° for 35-40 min. Turn upside down immediately.

-- Lorraine Willyard
-- Sue Harker

## RAISIN BRAN MUFFINS

15 oz box Raisin Bran
5 tsp soda
4 c sugar
5 c flour
2 tsp salt

Mix dry ingredients

1 quart buttermilk
4 eggs beaten
1 c melted shortening
OR salad oil

Mix liquid together; thencombine with dry ingredients. Store in refrigerator in a covered container. Will keep up to 6 weeks.

Bake 15 min at 400°.

-- Ruthie Zent

## REFRIGERATOR MUFFINS:

The recipe above was submitted with the following changes:

5 c Raisin Bran
3 C Sugar

-- Cosy Tagtmeyr
**-- Mary Seymoure**

## BUTTERMILK BRAN MUFFINS:

The recipe at the top of the page was also submitted with the following changes:

6½ c Raisin Bran
2½ c sugar
2 tsp soda
5 tsp baking powder
Baked at 425° for 15 min

-- Sharon Pequignot

## CINNAMON RAISIN ENGLISH MUFFINS

3½ to 4 c flour
2 Tbs ground cinnamon
¼ c water
2 Tbs sugar
1 tsp salt
Butter
2 pkgs dry yeast
1 c milk
½ c seedless raisins
2 Tbs oil
Cornmeal

Stir together 1½ c flour, yeast and cinnamon. Heat milk, water, raisins, sugar, oil and salt over low heat until warm (120-130°). Add liquid ingred to flour-yeast mixture and beat until smooth, about 1 min by hand. Stir in more flour to make a soft dough. Turn out onto lightly floured board and knead until manageable about 3 min. Cover dough with bowl or pan and let rest 30 min. Sprinkle corn meal on flat surface. Place dough on corn meal and roll out ½" thick. Cut into 3 or 4" circles. Sprinkle corn meal on top of muffins. Let rest about 30 min or until lightly raised. Bake on preheated medium-hot skillet that is greased and sprinkled with corn meal 15 to 18 min on each side. Reduce heat if necessary to avoid over-browning. When cool, split, toast and butter.

Makes 10-12 muffins.

-- Lorraine Willyard

## HAWAIIAN BANANA BRAN MUFFINS

¼ c butter
1 egg
2 tsp baking powder
½ tsp salt
½ c chopped nuts
2 Tbs water
½ c sugar
1 c All Bran
1½ c flour
½ tsp soda
1½ c mashed bananas
1 tsp vanilla

Cream shortening & sugar. Add other ingredients. Place in muffin tins which have been greased. Fill cups just a little more than half full. Bake at 400° for 25 minutes. Makes 12 muffins.

— Lynn Fesler

## KING CRAB CANAPES

3 oz pkg cream cheese, soft
¼ tsp celery salt or salt
6 oz pkg Wakefield's King Crab meat
12 bread rounds, 1½" in diameter, toasted one side
Paprika
1 Tbs mayonnaise
¼ tsp Worcestershire sauce

Thaw and drain Crab meat. Thoroughly mix cream cheese, mayonnaise, salt and worcestershire sauce Stir in the crab. Spread crab mixture generously on untoasted side of bread rounds. Sprinkle top with paprika. Broil until bubbly.

Makes about 12 canapes.

-- Rae McCay

## BALOGNA SANDWICHES
(to be frozen)

1 lb balogna, ground
½ c mayonnaise
2 Tbs sweet pickle relish
3/4 lb Velvetta cheese, ground
¼ tsp mustard (scant)
1 Tbs chopped onion

Combine ingredients. Spread in hot dog buns. Wrap individually in foil and freeze. Heat at 325° 35-40 minutes.

Great for unexpected company, or just to have on hand!

-- Lorraine Willyard

## WHOLE WHEAT ROLLS

3½ c whole wheat flour 2 pkgs dry yeast
Combine in large mixing bowl.

Heat until warm -- stirring to melt shortening:

| | |
|---|---|
| 2 c milk | ½ c brown sugar |
| 3 Tbs shortening | 1 Tbs salt |

Add heated mixture to dry mixture.
Add 2 eggs. Beat at low speed ½ min and then 3 min or more at high speed. By hand stir in enough all purpose flour -- 3 to 3½ cups -- to make a moderately stiff dough.

Turn out on floured surface; knead until smooth. Place in greased bowl, turning once. Cover, let rise until double (about 1½ hours). Punch down, cover and let rest 10 min.

Shape into 24 rolls: place on greased baking sheets. Cover, let rise till almost double ( 45 min).

Bake at 400° for 15 - 20 min.

-- Linda Sevier

# DATE & NUT BREAD

| | |
|---|---|
| 1½ c dates cut in pieces | 2 Tbs butter |
| 1½ c boiling water | |

Put together and let cool.
Then add:

| | |
|---|---|
| 1½ c sugar | 1 tsp baking powder |
| 1 tsp salt | 1 tsp cream of tartar |
| 1 egg beaten | 1 c chopped nuts |
| 2 3/4 c flour | ½ tsp vanilla |

Bake in tin cans about the size of "Chunky Soup" Fill 2/3 full. Bake.

— Barbara Parker

# COWBOY COFFEE CAKE

| | |
|---|---|
| 2½ c flour | ½ tsp soda |
| ½ tsp salt | ½ tsp cinnamon |
| 2 c brown sugar | ½ tsp nutmeg |
| 2/3 c crisco | 1 c sour milk |
| 2 tsp baking powder | 2 beaten eggs |

Thoroughly mix flour, salt, sugar, and crisco; mix till crumbly. Reserve ½ c mixture.

To remaining crumbs, add baking powder, soda, and spices; mix thoroughly. Add milk and eggs; mix well.

Pour into greased 9x13" pan; sprinkle with reserved crumbs.

Chopped nuts and cinnamon may be sprinkled over crumbs.

Bake in moderate oven 350° 30-35 min.

— Lorraine Willyard

## BARBECUED HOT DOGS

1 lb hot dogs
2 Tbs butter
1 small onion
2 tsp paprika
4 tsp sugar
2 tsp mustard
3 tsp worcestershire sauce
½ c catsup
2 Tbs vinegar

Slice hot dogs diagonally. Put in 8" square pan. Pour sauce over hot dogs. Bake at 350° about 45 min.

## HAMBURGER BARBECUED SANDWICHES

1 lb hamburger
½ c chopped celery
½ c water
½ tsp worcestershire sauce
1 tsp mustard
1 small onion chopped
½ c catsup
1 tsp chili powder
¼ c sugar

Brown hamburger, onion and celery together until hamburger is browned. Mix remaining ingredients and cook together with hamburger mixture. Cook slowly 15 min.
Fill hamburger buns for a treat.

## WHEAT GERM CORN BREAD

1 c flour
5 tsp baking powder
1/3 c sugar
1 tsp salt

Combine thoroughly. Stir in:

1 c corn meal
3/4 c wheat germ

Combine: 1/3 c cooking oil 1½ c milk
& 2 well beaten eggs

Add to flour mixture all at once. Stir just to moisten. Turn into greased 9x9x2 pan. Bake 25 - 30 min at 425°.

— Linda Sevier

## SOUR CREAM TEA RING

| | |
|---|---|
| ½ c melted margarine | melted margarine |
| 1 c dairy sour cream | 1 c chopped pecans |
| ½ c sugar | ½ c firmly packed br sugar |
| 1½ tsp salt | ½ tsp cinnamon |
| 2 pkgs dry yeast | xxx sugar frosting |
| 1 egg at room temperature | |
| 5½ to 6½ c unsifted flour | |

Combine marg, sour cream, sugar and salt. Dissolve yeast in warm water. Add sour cream mixture, egg and 3 c flour; beat until smooth. Add more flour to make a stiff dough. On floured board, knead 8-10 min. Place in greased bowl; grease top. Cover; let rise until doubled, about 1 hour 15 min

Punch dough down. Cover; let rest 15 min. Roll into two 9x16 rectangles. Brush with marg. Combine pecans, sugar & cinnamon; sprinkle on dough. Roll up; seal seams; place in circles on greased baking pans. Seal ends. Cut slits, 2/3 through rings at intervals; turn sections on side. Cover; let rise until double, about 1 hour

Bake at 375° about 25 min. Frost while warm.

-- Rae McCay

## * SWEET CRACKERS

| | |
|---|---|
| 2½ c sugar | 1 c lard or other shortening |
| 2 eggs | 1 pint sweet milk |
| 1 ounce lemon extract or oil of lemon | |

Stir enough flour in to make a very thick mixture. Knead well for several minutes. Roll out like pie crust; cut in squares; pierce with a fork and bake in a hot oven until done. Recipe from "The Old Kitchen Range"

-- Mary Adams
(a Bi-Centennial recipe)

## BLUEBERRY STREUSEL COFFEE CAKE

2 c unsifted flour
2 tsp baking powder
½ tsp salt
¼ c butter or marg
3/4 c sugar
1 large egg
½ c milk
2 c fresh blueberries

Rinse and drain the blueberries. Grease and flour a 9" springform pan. Thoroughly stir together the flour, baking powder, and salt.

In a large mixing bowl cream butter and sugar; beat in egg. Add flour mixture and milk. Stir just until dry ingredients are moistened. Fold in blueberries. Turn into prepared pan. Sprinkle with Streusel Topping.

STRUESEL TOPPING:

½ c firmly packed light brown sugar
3 Tbs flour
2 tsp cinnamon
3 Tbs butter
½ c chopped nuts

Stir together the brown sugar, flour and cinnamon. With a pastry blender cut in the butter until particles are fine. Mix in nuts. Sprinkle onto coffeecake batter.

Bake in a preheated 375° oven 45-50 min or until cake tester comes out clean. If topping begins to get very brown before cake has finished baking, cover loosely with foil.

Let coffeecake cool in pan for about 5 minutes and then remove springform band. Cut in wedges and serve warm.

-- Rae McCay

## BUTTERMILK COFFEECAKE

| | |
|---|---|
| 1¼ c sifted flour | 1 c brown sugar |
| ½ tsp salt | 5 Tbs margarine |
| 1 tsp baking powder | ¼ tsp soda |
| ½ tsp cinnamon | ½ c buttermilk |
| 1 egg | 2 Tbs chopped nuts |

Mix flour, brown sugar & salt. Add marg & cut into mixture until it resembles fine meal. Measure ¼ c of mixture, blend with nuts and set aside. Add baking powder, soda, & cinnamon to remaining flour mixture and blend. Beat eggs well, add buttermilk and stir into flour mixture. Pour into 8" pan; put reserved mixture on top. Bake 25 min at 375°

-- Cynthia Hertsel

## * COFFEE CRUMB CAKE

| | |
|---|---|
| 2 c flour | 2 c brown sugar |
| ¼ lb margarine | |

Mix until crumbly. Set aside 1 c crumbs for top of cake.

Add to the remaining mixture:

| | |
|---|---|
| 1 egg | ½ tsp salt |
| 1 c sour milk | ½ tsp vanilla |
| 1 tsp soda | ½ c nut meats |

Mix all together. (thorough beating not necessary) Pour battr into greased loaf pan - large size best. Sprinkle c of crumbs over top (the chopped nuts may be sprinkled over top instead of inside if desired).

Bake at 350° approximately 30-35 minutes.

-- Magdalene Bowerman
(a Bi-Centennial recipe)

## * COTTAGE CHEESE COFFEE CAKE

2 c flour
1 c cottage cheese
½ lb margarine
½ Tbs water

Mix all ingredients together and make into 4 balls. Roll into a rectangle, spread with your favorite jam, medium thick in center lengthwise. Fold side over nearly to center. Bake 15-20 min at 375° When cool, sprinkle with xxx sugar icing glaze.

-- Irene Fesler
(a Bi-Centennial recipe)

## PECAN ROLLS

2 pkgs dry yeast
1 c scalded milk
½ c sugar
2 eggs
4 c flour
½ c melted oleo
½ tsp salt

Put yeast in cooled scalded milk. Add sugar, salt, and eggs. Beat thoroughly in large bowl. Add 2 c flour and beat until smooth. Add melted and cooled oleo. Beat. Gradually add remaining flour, beat until smooth, using hand. Set in warm place. Let rise until double in size.

Roll out on floured board into rectangle. Spread with soft oleo. Sprinkle with brownsugar and cinnamon. While dough is rising again, melt ½ c dark Karo, ¼ c oleo and 1 c brown sugar. Stir until sugar is dissolved. Put this in well greased 9x13" pan. Roll up dough and slice in 3/4"pieces. Put on top of syrup mixture. Sprinkle with pecan pieces. Let rise until double. Bake 15-20 min at 375°. Turn upside down on platter.

-- Selected

## CHERRY SURPRISE COFFEE CAKE

1 can cherry pie filling
1 tsp baking powder
1 c sugar
2 eggs, beaten
½ pint sour cream
3 c sifted flour
1 tsp soda
2 sticks oleo
1 tsp vanilla

Sift dry ingred in bowl. Cut in oleo. Add eggs, sour cream, vanilla, and beat well to blend. Spread half batter on greased 9x13" pan. Spoon pie filling on top of batter, and spread evenly. Pour remaining batter over filling -- spread evenly. Sprinkle topping over this. Bake 45 min at 375°

Topping: 2/3 c flour ) Cut in 6 Tbs oleo
½ c sugar )

-- Lorraine Willyard

## SOUR CREAM COFFEE CAKE

1 c oleo
2 c sugar
2 eggs
½ tsp vanilla
2 c sifted flour
1 tsp baking powder
¼ tsp salt
1 c sour cream

Cream sugar, oleo and eggs. Fold in sour cream, vanilla carefully; then dry ingredients. Spoon ½ batter into greased and floured 10" tube pan. Cover with ½ of topping. Repeat. Bake 55-60 min at 350° Cool before removing from pan.

Topping: 2 tsp br sugar ½ tsp cinnamon
½ c finely chopped nuts

-- Cookbook committee

## * U. B. DO-NUTS

3 eggs
1 c sugar
1 c sour milk (OR better buttermilk)
5 Tbs melted lard
1 tsp soda in buttermilk
1 tsp cream of tartar in flour
pinch salt
About 5 scant c flour

Add just enough flour to stiffen so it doesn't run through the fingers. Roll quarter inch thick to cut. Drop into hot fat.

This is the recipe that paid the E.U.B. church off.

-- Lena Pence
(a Bi-Centennial recipe)

## * MASHED POTATO DOUGHNUTS

1 c mashed potatoes
1 heaping c sugar
1 c milk
2 eggs
4 tsp baking powder
3 Tbs melted butter
1 tsp nutmeg
5 c flour

Mix; roll and cut. Fry in deep fat.

The Mother of
-- Mary C. Youngblood
(a Bi-Centennial recipe)

## CAKE DOUGHNUTS

4 egg yolks
1 c sugar
2 Tbs crisco
3/4 c milk
½ tsp salt
3½ c flour
4 tsp baking powder
¼ tsp nutmeg
¼ tsp cinnamon

Cream sugar and crisco together. Add 4 well beaten egg yolks, and the milk. Sift remaining ingredients together and add, stirring gently.

Chill at least 2 hours. Roll out and cut.
Fry at 370 - 380°.

Makes two dozen 3" doughnuts.

-Janet Shatzer

## RAISED DOUGHNUTS

1 c milk
1 pkg dry yeast
¼ c warm water
1 Tbs sugar
1½ c flour, sifted
3 Tbs butter
3/4 c sugar
1 egg
1½ tsp nutmeg
1 tsp salt
3 c sifted flour

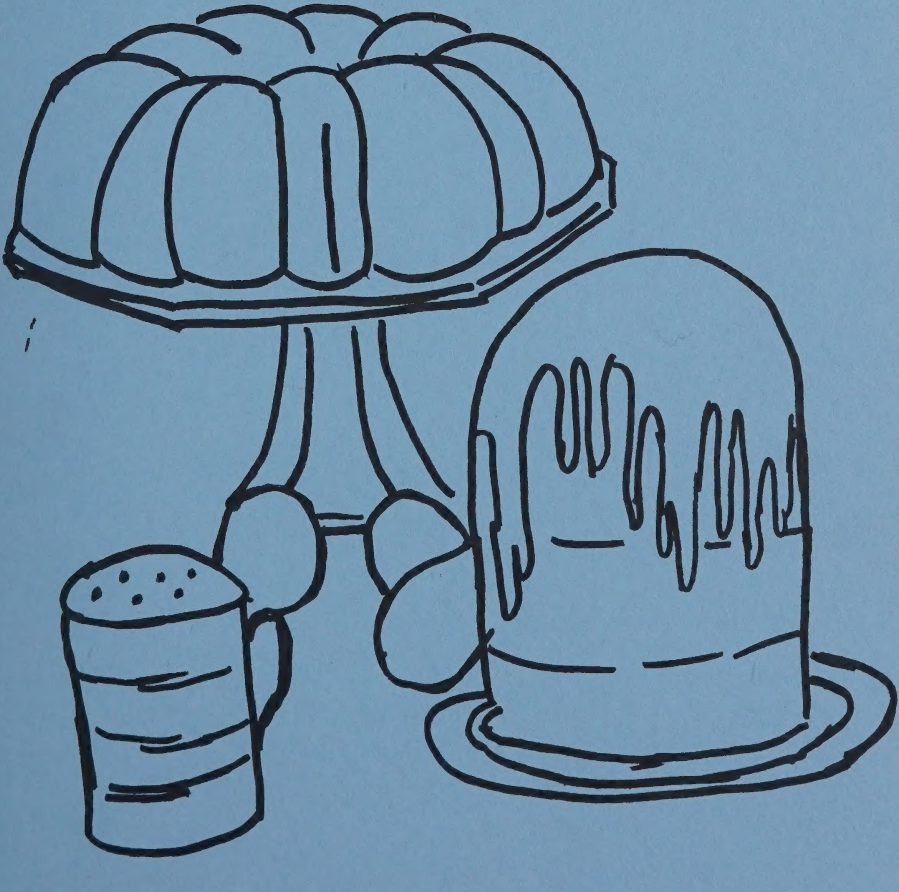
Scald milk; cool until lukewarm.
Dissolve yeast in warm water and add to milk, along with 1 Tbs sugar. Add 1½ c flour and beat well with mixer. Cover; let rise in warm place about 1 hour.

In sm bowl, with mixer at med speed, cream butter & 3/4 c sugar; add egg, nutmeg and salt. Beat into yeast mixture. Add 3 c flour; cover, let rise until double.

Roll out to ½" thick; cut with floured doughnut cutter. Place on lightly floured board; let rise in warm place until doubled in bulk, covered. Fry in crisco oil 370° hot; drain on brown paper sack. Glaze with xxx frosting.

-- Lorraine Willyard

# CAKES - FROSTINGS
# FILLINGS



## FRUIT CAKE

1 pkg seedless raisins
4 slices crystallized pineapple, chopped
2½ c grated fresh coconut
¼ lb crystallized cherries
1 can Eagle Brand sweetened condensed milk
1 c nuts, chopped
½ tsp salt

Line loaf pan with waxed paper. Mix together raisins, pineapple, cherries, and grated coconut. Add salt and milk. Mix well.

Pour into pan. Bake 1 hour 10 minutes at 300°.

Turn out on wire rack and remove paper immediately.

## ICE CREAM CAKE

30 Oreo cookies crushed   3/4 stick melted oleo
Mix well and press in bottom of 9x13" pan.

3 squares semi sweet chocolate   2 Tbs butter
Melt together over low heat.

Alternately and slowly add: 3/4 c sugar
scant c Milnot
Cook for 8 minutes until thick and saucy. COOL.

Set out ice cream and let stand until spreadable. Spread ½ gallon over Oreo crust. Pour sauce over this. Spread 1 large cool whip over this.

Top with a few oreo crumbs.

-- Sharon Pequignot

## FORGOTTEN CAKE

Butter 6x10" pan                Preheat oven to 450°

Beat 6 egg whites with ½ tsp each cream tartar and salt
Beat in 1½ c sugar gradually until stiff and dry
Add 1½ tsp vanilla.

Put in oven. Turn OFF heat. Leave in overnight and don't peak!

Cut in squares and serve with fresh fruits in season (strawberries, raspberries, peaches,) or lemon custard; Top with whipped cream.

-- Lynn Fesler

## OATMEAL CAKE

1¼ c boiling water over 1 c quick oats
Let stand until lukewarm and add:

| | |
|---|---|
| 1 stick oleo | 1 c sugar |
| 1 c brown sugar | |

| | | |
|---|---|---|
| Add | 2 beaten eggs | 1 1/3 c flour |
| | 1 Tbs soda | 1 tsp salt |
| | 1 tsp vanilla | 1 tsp cinnamon |

Mix well. Pour into greased 9x13" pan.
Bake 45-60 minutes at 350°.

| | | |
|---|---|---|
| TOPPING: | 1 c brown sugar | 4 Tbs soft oleo |
| | ½ c Pet milk | 1 c coconut |
| | 1 c chopped nuts | |

Mix together and spread on cake. Brown under broiler.

## EVELYN'S POUND CAKE

1 box xxx sugar
1 sugar box full of cake flour
3 sticks soft margarine
6 eggs
1 tsp lemon extract & 1 tsp vanilla

All in one bowl -- beat until smooth.

Bake in tube pan at 325° for 1 hour 15 minutes.

-- Lorraine Willyard

## * MRS. OSTORN'S FRUIT CAKE

| | |
|---|---|
| 1 lb raisins | 2 c water |
| 2 c sugar | ½ c butter |

Boil 10 minutes, then cool.
After cooling, add:

| | |
|---|---|
| 3 c flour | ½ tsp salt |
| 1 tsp soda | ½ tsp cinnamon |
| 1 tsp baking powder | ½ tsp vanilla |

Bake at 350° for 45 minutes. Don't over bake.

-- Mabel Parrish
(a Bi-Centennial recipe)

## BROWNIE MACAROOM CUPCAKES

1 lg pkg Duncan Heinz Brownie Mix (make cake-like according to directions) Add pecans
Fill cupcake pans 2/3 way full.
Macaroon topping: 1 can Eagle Brand & 1 tsp vanilla
7 oz angelflake coconut
Stir together; drop on top of browning mixture.
Pans should be about level as these to not raise very much. Bake 20-25 min at 350°

## WHITE CHOCOLATE CAKE

¼ lb white chocolate
½ c boiling water
1 c butter
2 c sugar
4 egg yolks
1 tsp vanilla
2½ c cake flour
2 tsp baking powder
1 c buttermilk
4 egg whites
1 c chopped nuts
1 c coconut

Melt chocolate in boiling water. Cool. Cream butter and sugar. Beat in egg yolks, one at a time. Add chocolate and vanilla. Sift together flour and baking powder. Add to creamed mixture with buttermilk. Do not overbeat. Fold in stiffly beaten egg whites (gently.) Stir in nuts and coconut. Bake in 3 -- 9" greased and lined pans. Bake 30 min at 350°. Cool in pans 5 min then turn on rack to cool.

FROSTING: 8 oz pkg cream cheese
½ stick margarine Blend and add
1 box xxx sugar
1 tsp vanilla

-- Irene Fesler

## SHORTCAKE SPONGE TYPE

2 eggs
1 c flour
1 tsp baking powder
½ tsp salt
1 c sugar
1 tsp butter
1 tsp vanilla
½ c hot milk (bring to boil)

Beat eggs well; add flour mixed with baking powder and salt siften 2 times. Add hot milk with butter melted in it; add flavoring.

Bake 30-35 min at 250°

-- Nadine Shoemaker

## PINEAPPLE CARROT CAKE

3 c sifted flour
2 tsp cinnamon
3 eggs
1¼ c salad oil
1 tsp nutmeg
1 c chopped nuts
1 flat can crushed pineapple
1 tsp salt
2 tsp soda
2 c sugar
2 c carrots grated finely
½ c coconut
½ tsp allspice

Sift dry ingredients together. Set aside. Blend sugar and oil; add beaten eggs. Add pineapple, carrots, coconut and nuts. Gradually add dry ingredients. Bake in 2 loaf pans 4½x3½x9" or a bundt pan greased and floured, at 350° for 1 hour. Pour glaze over when done.

PINEAPPLE GLAZE:

Make glaze from xxx sugar, a little pineapple juice, crushed pineapple and finely crushed nuts.

-- Catharine Anderson

## APPLE CAKE

4 c diced apples
2 c sugar
½ c Wesson oil
1 c walnuts
2 tsp vanilla
2 eggs

Beat together well. Then add:

2 c flour
2 tsp cinnamon
2 tsp soda
1 tsp salt

Pour into greased 9x13" pan. Bake 50-60 minutes at 350°.

When ready to serve, heat sauce to pour over individual pieces:

½ c butter
½ c brown sugar
1 tsp vanilla
½ c cream
½ c white sugar

Boil together until thoroughly dissolved.

-- Lorraine Willyard

## FLUFFY GOLD CAKE

(4 minute Betty Crocker method)

Sift together: 2 c sifted Softasilk flour
3 tsp double-action baking powder
1 tsp salt
1½ c sugar

Add ... 1/3 c vegetable shortening
2/3 c milk
½ tsp lemon extract & ½ tsp vanilla

Beat 2 minutes.

Add ... 1/3 c milk
1/3 c egg yolks, unbeaten (4 med eggs)

Beat 2 minutes.

Makes 2 round 8" layers. (grease & flour pans; then line bottoms with plain paper cut to fit and greased). Bake 30-35 min at 350°

Be sure edges of cake are loosened from pans for ease in removing layers.

-- Eileen Andrews

## *CARROT CAKE

2 c flour
2 tsp soda
2 tsp baking powder
1 tsp salt
1 tsp cinnamon

2 c sugar
1½ c salad oil
4 unbeaten eggs
½ c nuts
3 c grated carrots

Cream sugar and oil. Add eggs one at a time. Beat. Add dry ingredients. Beat. Add carrots and nuts. Bake in tube pan 1hour at 350°.

ICING: 3 oz cream cheese 1½ c xxx sugar
½ tsp vanilla

-- Hazel Allen
(a Bi-Centennial recipe)

## ITALIAN CREAM CAKE

1 stick margarine
1 c shortening
2 c sugar
1 c buttermilk
1 tsp vanilla

1 tsp soda) Sift together
2 c flour )
5 egg yolks (beaten)
5 egg whites (beaten)
1 sm can coconut
1 c chopped nuts

Cream margarine, shortening, sugar. Beat well. Add milk alternately with flour. Beat well. Add egg yolks. Beat. Add nuts, vanilla, coconut. Mix well. Fold in beaten egg whites.

Bake in 3 layers 20-25 min at 350° (or until done)

### FROSTING

1 stick margarine
1 box xxx sugar
1 c chopped nuts

8 oz cream cheese
1 tsp vanilla

Cream margarine & cream cheese. Add sugar and vanilla. Beat until smooth. Add nuts. Spread on cooled cake.

Keep cake refrigerated.

-- Betsy Gates

## TOFFEE CAKE

2 c br sugar    2 c flour    ½ c oleo

Combine with pastry blender as for pie crust until crumbly. Reserve 1 c mixture.

To the rest of the mixture Add:

1 egg
1 c milk

1 tsp soda
1 tsp vanilla

Beat until blended. Pour into 9x13" pan. Sprinkle reserved crumb mixture lightly over top of cake. Then sprinkle on ½ c chopped nuts and 6 chopped Heath Bars (large).
Bake at 350° for 35 min.

-- Lorraine Willyard

# SILVER WHITE CAKE

(4 minute Betty Crocker method)

Sift together: 2¼ c sifted Softasilk Flour
4 tsp double-acting Baking Powder
1 tsp salt
1½ c sugar

Add ... ½ c vegetable shortening
2/3 c skimmed milk
1 tsp flavoring

Beat the above together 2 minutes.

Add ... ½ c milk
½ to 2/3 cup egg whites, unbeaten (4 large eggs)

Beat 2 minutes longer. Pour into 2 round 8" pans which have been greased and floured. Bake 30-35 minutes at 350°

-- Eileen Andrews

# SHEATH CAKE

Sift into bowl: 2 c sugar 2 c flour

Bring to a rapid boil: 1 stick oleo
½ c crisco
4 Tbs cocoa
1 c water

Pour on dry ingredients. Stir well.
Add ½ c buttermilk 1 tsp cinnamon
2 eggs 1 tsp vanilla
1 tsp soda dash salt

Pour into greased & floured 9x13" pan. Bake 20 min at 400°

ICING: Melt together: 1 stick oleo 6 Tbs milk
4 Tbs coca
Add 1 box xxx sugar 1 tsp vanilla
1 c chopped pecans
Beat well & spread on cake while it is HOT.

## ITALIAN CREAM CAKE

1 stick margarine
1 c shortening
2 c sugar
1 c buttermilk
1 tsp vanilla
1 tsp soda) Sift together
2 c flour )
5 egg yolks (beaten)
5 egg whites (beaten)
1 sm can coconut
1 c chopped nuts

Cream margarine, shortening, sugar. Beat well. Add milk alternately with flour. Beat well. Add egg yolks. Beat. Add nuts, vanilla, coconut. Mix well. Fold in beaten egg whites.

Bake in 3 layers 20-25 min at 350° (or until done)

### FROSTING

1 stick margarine
1 box xxx sugar
1 c chopped nuts
8 oz cream cheese
1 tsp vanilla

Cream margarine & cream cheese. Add sugar and vanilla. Beat until smooth. Add nuts. Spread on cooled cake.

Keep cake refrigerated.

-- Betsy Gates

## TOFFEE CAKE

2 c br sugar 2 c flour ½ c oleo

Combine with pastry blender as for pie crust until crumbly. Reserve 1 c mixture.

To the rest of the mixture Add:
1 egg
1 c milk
1 tsp soda
1 tsp vanilla

Beat until blended. Pour into 9x13" pan. Sprinkle reserved crumb mixture lightly over top of cake. Then sprinkle on ½ c chopped nuts and 6 chopped Heath Bars (large).
Bake at 350° for 35 min.

-- Lorraine Willyard

## SILVER WHITE CAKE

(4 minute Betty Crocker method)

Sift together: 2¼ c sifted Softasilk Flour
4 tsp double-acting Baking Powder
1 tsp salt
1½ c sugar

Add ... ½ c vegetable shortening
2/3 c skimmed milk
1 tsp flavoring

Beat the above together 2 minutes.

Add ... ½ c milk
½ to 2/3 cup egg whites, unbeaten
(4 large eggs)

Beat 2 minutes longer. Pour into 2 round 8" pans which have been greased and floured. Bake 30-35 minutes at 350°

-- Eileen Andrews

## SHEATH CAKE

Sift into bowl: 2 c sugar 2 c flour

Bring to a rapid boil: 1 stick oleo
½ c crisco
4 Tbs cocoa
1 c water

Pour on dry ingredients. Stir well.
Add ½ c buttermilk 1 tsp cinnamon
2 eggs 1 tsp vanilla
1 tsp soda dash salt

Pour into greased & floured 9x13" pan. Bake 20 min at 400°

ICING: Melt together: 1 stick oleo 6 Tbs milk
4 Tbs coca
Add 1 box xxx sugar 1 tsp vanilla
1 c chopped pecans

Beat well & spread on cake while it is HOT.

## * PINEAPPLE CAKE

| | |
|---|---|
| 2 c flour | 1 tsp soda |
| 2 c sugar | 20 oz can crushed pineapple |
| 2 eggs | |

Mix all together in a bowl. Pour into a greased 9x13" pan. Bake 40 minutes at 300o.

Top cake while lightly warm with:

8 oz soft cream cheese
4 Tbs soft soleo
1½ c xxx sugar
1 tsp vanilla

Whip together with electric mixer until creamy.

— Fern Lundblad
(a Bi-Centennial recipe)

## STRAWBERRY CAKE

| | |
|---|---|
| 1 box White Cake Mix | 1 Tbs flour |
| 1 pkg strawberry jello | 3/4 c oil |
| ½ c water | 4 eggs |

½ c frozen strawberries (thawed & drained to mushy stage)

Sprinkle flour over cake mix; add jello, oil, water and strawberries. Mix thoroughly with electric mixer. Add one egg at a time, mixing about 1 minute with each addition.

Pour into greased 9x13" pan. Bake about 35 min at 350°.

ICING: Beat together:
1 stick oleo
1 box xxx sugar
½ c strawberries (drained)

— Pam Mills

## MISSISSIPPI MUD CAKE

1 c oleo
1 c flaked coconut
1½ c flour
1 tsp vanilla
13 oz jar marshmallow creme
4 eggs
2 c sugar
1/3 c cocoa
1 c chopped nuts

Add eggs, one at a time, to the oleo, beating well after each addition. Add coconut, sugar, flour, cocoa, vanilla and nuts. Stir with large spoon until well mixed. This is a heavy batter. Do not beat.

Spread batter in greased 9x13" pan. Bake 45 min in preheated 350° oven.

As soon as cake is taken from oven, spread the marshmallow creme over hot cake. Cool 20 min.

Meanwhile, make frosting:

½ c oleo, softened
1/3 c Cocoa
6 Tbs milk
1 box xxx sugar

Blend together at low speed; gradually increase speed of mixer and blend together until smooth. Add ½ c chopped nuts

With large spoon, spread frosting on top of cake; swirl through marshmallow creme. Sprinkle top with ½ c chopped nuts.

-- Lorraine Willyard

## * SOGGY DEVILS FOOD CAKE

1½ c flour
1¼ c sugar
1 tsp soda
½ tsp salt
1 tsp vanilla
3 Tbs cocoa
5 Tbs oil (OR melted shortening)
1 tsp vinegar
1 c Cold water

Mix all ingred well but do not beat. Bake 30-35 min at 350°. Don't overbake. Caramel frosting is good on it!

-- Beatrice Linvill

(a Bi-Centennial recipe)

## CRAZY CAKE

Sift together in large cake pan:
3 c flour　½ c cocoa
2 c sugar　1 tsp salt
2 tsp soda

Mix: 1 tsp vanilla　2 Tbs vinegar
& 3/4 c salad oil
Pour over flour mixture. Pour 2 c water over all and mix well with a fork.

Bake 30-35 min at 350°

— Velma Leaman

## ZUCCHINI CAKE

4 eggs　1½ c oil
3 c sugar
Beat until fluffy.

Add: 2 sq unsweetened chocolate, melted
3 c finely grated zucchini

Sift and add: 3 c flour　1 tsp soda
1½ tsp baking powder

Then add: 1 c nuts　1 tsp salt
1 c raisins　1½ tsp cinnamon

Bake in tube pan 1½ hours or 9x13" pan 1 hour at 350°.

FROSTING: 3 oz cream cheese
2 c xxx sugar　1 Tbs butter

Cream and spread on cold cake.

— Geneva Good

## * HOT MILK - BUTTER CAKE

2 eggs
1 c sugar
1 tsp salt
1 c flour
4 Tbs butter
½ c milk

Beat eggs until thick and lemon colored; beat in sugar slowly. Fold in sifted dry ingredients, added all at once. Put butter and milk in saucepan and bring to simmering point. Pour over egg mix and mix well. Pour into greased cake pan. Bake in moderate (350°) oven approx 30 min.

Meanwhile: Mix ½ c brown sugar 3 Tbs butter
2 Tbs cream 1 c coconut

Bring sugar, butter and cream to simmering point. Add coconut. Spread on baked cake and return to oven long enough to brown top. Add nut meats if desired.

— Waneta Crace
(a Bi-Centennial recipe)

## FUDGE CAKE

Cream: 3/4 c butter 2½ c sugar
1½ tsp vanilla

Add: 3 eggs — Beat well.
Melt and add: 3 squares semi sweet chocolate

Sift together: 3 c cake flour 3/4 tsp salt
and 1½ tsp soda
Add alternately
with 1½ cups ICE water.

Pour into 3 greased 9" layers.
Bake 35 minutes at 350°.

— Lorraine Willyard

## APPLESAUCE CAKE

1 c sugar ½ c butter
Cream together.

Add: 1 egg pinch of salt
1 tsp cinnamon 1 tsp allspice
½ tsp clove 1 c chopped raisins

Dissolve 1 tsp soda in 1 tsp warm watter
Add to 1 c applesauce 1 3/4 c sifted flour
1½ tsp baking powder

Bake in 8" square pan 45 - 60 min at 350°
Serve plain or frosted.

-- Lieutrella Hively

## * HICKORY NUT CAKE

1 c white sugar 1 c sweet milk
1 (rounded) Tbs butter 1 tsp lemon extract
½ c nut meats 2½ c flour
2 tsp baking powder 1 tsp cream of tartar
½ tsp soda pinch salt

Mix flour, baking powder, cream of tartar, soda, and salt together. Combine all ingred as given and bake at 350° in loaf pan.
(Can be baked in layers also).

-- Catharine Anderson
(Bi-Centennial recipe)

## * BURNT SUGAR CAKE

Cream together 1½ c sugar and 1/3 c butter.

Add 1 c water, 3 eggs: yolks and whites beaten separately, 2½ c flour, 2 tsp Royal baking powder, 2 tsp lemon extract, 3 tsp burnt sugar.

Burnt sugar: put ½ c sugar in pan over fire. Stir until it melts and turns black. Add ½ c boiling water and let boil until it is a thick syrup.

-- Elinore Slagg
(Bi-Centennial recipe)

## APPLE CAKE

1½ c sugar
2 eggs
½ tsp salt
½ c butter
1 tsp vanilla

Blend together.

1½ c flour
1 tsp baking soda
1 tsp cinnamon
1 tsp baking powder

Sift together & combine with first mixture.

Add: 4 c chopped apples ½ c chopped nuts

Grease bottom of 9x13" pan. Bake 25 min @ 350°

Take from oven and top with:
1 c brown sugar & 1 stick oleo crumbled tog.

Bake cake 25 minutes longer.

-- Sharon Pequignot

## APPLE CRUMB CAKE

Prepare crumb topping and set aside:

½ c flour
¼ c br sugar packed
¼ c sugar
½ tsp cinnamon

Combine ingred & cut in ¼ c butter

3/4 c oleo
3/4 tsp vanilla
1¼ c flour
½ tsp salt
1/3 c milk
3/4 c brown sugar packed
1 egg
3/4 tsp baking powder
½ tsp cinnamon
2 c apples thin sliced
1½ c Wheat Chex crushed to ½ c

Cream butter and sugar. Add egg and vanilla. Blend well. Sift dry ingred together. Add to creamed mixture. Blend. Stir in milk and cereal.

Spread half batter in greased pan, 9" square.
Layer over 1 c apples
Sprinkle with 1/3 c crumbs.
Repeat layers.

Bake about 40 min at 375°.

## * ORANGE CAKE

1 c sugar
3/4 c butter
1 egg, well beaten
1 tsp soda
1 c sour milk
1 tsp baking powder
2 c flour

Chop 1 whole orange very fine -- add ½ c raisin~~g~~s, ½ c nuts to batter.

Bake 45 minutes at 350°.

TOPPING:
2 Tbs orange juice concentrate
3 Tbs melted butter
½ c brown sugar
¼ c coconut
3 Tbs milk or cream

Spread on cake. Put under broiler - 375° JUST until bubbly.

-- Eileen Lumm

## 7 UP CAKE

Cream: 1½ c margarine
3 c sugar
Add: 5 eggs
2 Tbs lemon extract
3/4 c 7 Up
Add: 3 c flour

Bake in greased and floured bundt or angel food pan 1 - 1½ hours at 325°. Garnish with sifted xxx sugar.

-- Geneva Good

## STRAWBERRY ICE BOX CAKE

1 lb vanilla waffers crumbed, or graham crackers

Cream together: ½ c xxx sugar & ½ c soft butter
Add: 2 eggs unbeaten.

½ pint whipped cream

1 pint strawberries (or other fresh fruit)

Arrange in layers of:

Crumbs
Sugar mixture
Strawberries
Whipped Cream
Crumbs

Chill in refrigerator for 4 or 5 hours.

-- Janet Shatzer

## SNOWBALL CAKE

4 pkgs Lucky Whip            1 lg Angelfood cake
No. 2 can crushed pineapple (not drained)
2 envelopes Knox gelatin   4 tsp cold water
2 Tbs lemon juice          1 c sugar
1 c boiling water          1 c coconut

Soften gelatin in water and stir. Add sugar and 1 c boiling water. Add pineapple and lemon juices. CHILL 2 hours until firm.

Whip 2 pkgs Lucky Whip. Fold into chilled mixture.

Break cake into small pieces. Alternate layers of cake and gelatin mixture in a 9x13" pan. Let sit in refrigerator overnight.

Whip 2 more pkgs Lucky Whip. Spread on top. Sprinkle with coconut.

Top with red marachino cherries if desired.

-- Lorraine Willyard

## RAY MC CAY'S

## BANANA STREUSEL CAKE

1 pkg Duncan Hines Delux II Banana Supreme Cake Mix
1 pkg vanilla INSTANT pudding mix (4 serving size)
2 Tbs Crisco Oil
1 1/3 c water            2 eggs

Streusel: ½ c flour        ½ c brown sugar
2 Tbs butter       1 tsp cinnamon

Blend cake mix, pudding mix, oil, water and eggs. Beat 2 min at med speed. Spread 3/4 of batter in greased and floured 10" tube pan. Combine streusel ingredients. Sprinkle 2/3 c mixture over batter in pan. Spread remaining batter over streusel; top with reserved streusel. Bake 40-50 min at 375° until done. Cool right side up in pan 25 min; remove from pan and glaze streusel side up.
Glaze: Blend 3/4 c xxx sugar with 1 Tbs milk.
Drizzle over cake.

## WHIPPED CREAM FROSTING

1 tsp unflavored gelatin
1 pint heavy cream
1 tsp vanilla
2 Tbs cold water
2 Tbs sugar

Soften gelatin in cold water; set in pan of hot water and stir until gelatin is dissolved and clear. Set aside. Combine cream, sugar and vanilla in mixer bowl. Beat until cream starts to thicken. Slowly add dissolved gelatin and continue beating until thick and spreading consistency. Do not overbeat.

## ORNAMENTAL FROSTING

1¼ c sifted xxx sugar
1/8 tsp cream tartar
1 egg white
¼ tsp vanilla

Combine all ingredients. Beat with electric beater until frosting holds its shape.

## BROILED ICING

3 Tbs melted butter
2 Tbs milk
5 Tbs brown sugar

Mix well, then add: ½ c coconut

Spread over warm cake. Place under broiler 5 - 10 minutes until bubbles appear.

## BUTTER CREAM FROSTING

1 box xxx sugar
2 Tbs butter
2 Tbs crisco
1/3 c milk
1 tsp vanilla

Beat all ingredients together well.

## FUDGE SAUCE OR FROSTING

1 c choc chips
2 c sifted xxx sugar
½ c butter
1 1/3 c evap milk

Blend well; bring to a boil, stirring constantly. Cook 8 min. Add 1 tsp vanilla. Serve hot on ice cream or use as frosting. Makes 2/3 cup.

## CARAMEL ICING

1 c br sugar
1/3 c butter
¼ c milk
1 c xxx sugar

Bring brown sugar and butter to boil. Then add milk and boil 3 min. Set aside to cool. Add xxx sugar and 1 tsp vanilla.

## QUICK CHOCOLATE FUDGE FROSTING

To 1 pkg Royal choc pudding, add ¼ c milk and ¼ c melted oleo. Bring to boil over low heat, stirring constantly. Boil 1 min and cool to room temp. Blend in 1 c sifted xxx sugar and ½ tsp vanilla. Covers top and sides of two 8" layers.

## SPEEDY CARAMEL FROSTING

½ c butter
¼ tsp salt
2½ c sifted xxx sugar
1 c br sugar, packed
¼ c milk
½ tsp vanilla

Melt butter in pan. Blend in sugar and salt. Cook over low heat 2 min, stirring constantly. Add milk and continue stirring until mixture comes to a boil. Remove from heat and blend in xxx sugar. Add vanilla and mix well. Thin with a small amount of cream if necessary.

## DECORATING ICING

3 3/4 c xxx sugar
1 c crisco
1 tsp lemon juice
¼ c milk
½ tsp salt

Mix and beat well 7-8 min. The longer you beat, the fluffier it gets!

## IMITATION WHIP CREAM FROSTING

5 Tbs flour
1 c milk
1 stick oleo
1 c sugar
½ c crisco
2 tsp vanilla

Cook flour and milk together until thick. Cool. Cream oleo, crisco, sugar and vanilla. Add to thickened milk mixture. Beat until light and fluffy. Perfect every time!

## FLUFFY WHITE FROSTING

Combine 2 egg whites, 3/4 c sugar, 1/3 c light corn syrup, 2 Tbs water, ¼ tsp cream of tartar, and ¼ tsp salt in top of double boiler. Cook over rapidly boiling water, beating with electric mixer until mixture stands in peaks. Remove from heat. Add 1 tsp vanilla; continue beating until thick enough to spread.

## CHOCOLATE POUND CAKE

3 c flour
½ c cocoa
3 c sugar
2 sticks butter
1 stick margarine

5 eggs
1 c milk
¼ tsp salt
½ tsp baking powder
1 Tbs vanilla

Grease and flour tube pan. Bake at 300° for 75 - 90 minutes.

Cream thoroughly butter and marg. Gradually add sugar; beat 10 min. Beat in vanilla. Beat in eggs, one at a time (1½ min each). Sift dry ingred and stir in alternately with milk until smooth.

## CARAMEL FROSTING

½ c butter
1 c brown sugar

4 Tbs milk
about 2 c xxx sugar
Sifted

Melt butter in pan. Add brown sugar; boil 2 min over low heat, stirring constantly. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually add xxx sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot water.

-- Barbara Parker

## PINTO BEAN CAKE

2 c cooked pinto beans, mashed
1 c sugar
¼ c butter
1 egg, beaten
1 c flour
1 tsp soda
½ tsp salt
2 c diced raw apples
1 tsp cinnamon
½ tsp cloves
½ tsp allspice
1 c raisins
½ c chopped nuts
1 tsp vanilla

Cream sugar and butter; add beaten egg and mashed beans. Sift all dry ingredients together; add to the sugar mixture. Add apples, raisins, chopped nuts and vanilla.

Pour into well greased 10" tube pan; bake at 375° 45 min. Glaze and garnish with maraschino cherries and walnut halves if desired.

— Linda Sevier

# COOKIES AND CANDY

## * LEMON CURRANT BARS

| | |
|---|---|
| ¼ c soft butter | ¼ tsp salt |
| ½ c sugar | 1 c natural oat cereal |
| 2 eggs | 2 tsp lemon rind |
| 3/4 c flour | 2 tsp lemonjuice |
| ½ tsp baking powder | 1 c dried currants |

Beat eggs, butter, sugar. Add flour, baking powder, salt. Stir in cereal, lemon; add currants. Spread in buttered 9x9x2" dish. Bake at 350° for 30 min.

Cool. Cut into 24 bars.

-- Cynthia Russell
(a Bi-Centennial recipe)

## LEMONADE NUT BARS

3/4 c oleo | 3/4 c sugar
1½ c sifted flour | 2 eggs
6 oz frozen lemonade concentrate, thawed
2 Tbs flour | 1 tsp baking powder
1/8 tsp salt | 1½ c flaked coconut
1 c chopped nuts | xxx sugar

Beat oleo and sugar together. Stir in 1½ c flour to make stiff dough. Press into 15½x10" jelly roll pan. Bake about 15 min at 350°. Set aside to cool while making topping: Beat eggs until lemon color. Beat in lemonade. Mix together 2 Tbs flour, baking powder and salt. Stir into egg mixture. Blend in coconut and nuts. Spread over baked crust. Return to oven and bake about 25 minutes longer. Cool and then cut into 60 bars. Sprinkle on xxx sugar. Freeze if desired.

-- Selected

kisses

## ALL AMERICAN PEANUT BUTTER COOKIES

1 3/4 c sifted flour
1 tsp baking soda
½ tsp salt
½ c marg
½ c peanut butter
½ c sugar
½ c br sugar firmly packed
1 egg
1 tsp vanilla
choc candy kisses or stars

Sift flour, soda and salt. Stir marg to soften and mix in peanut butter until blended. Gradually add sugars, mixing until creamy and well blended. Beat in egg and vanilla. Stir in flour mixture. Shape dough in 1" balls, roll in sugar, and place on ungreased baking sheet. Bake at 375° 12 min or until lightly browned. Remove from oven and quickly press choc candy firmly in top of each cookie. Cookie will crack around the edge.

-- Nadine Shoemaker

## APPLE JACKS & PEANUT CLUSTERS

½ c sugar
1 tsp salt
7 c Apple Jacks cereal
½ c dark corn syrup
2 Tbs butter or marg
1 c peanuts

Measure sugar, syrup, sal tnad marg into a 3 qt sauce pan. Stir to combine. Cook over moderate heat, stirring frequently, only until mixture bubbles. Remove from heat.

Add apple jacks and peanuts. Stir until well coated. Spread on baking sheet or waxed paper. Separate into bite-size pieces.

To store, keep in a tightly covered container.

Yields 8 to 9 cups.

-- Helen Helmer

## RASPBERRY SQUARES

1 c flour
½ c butter
1 Tbs milk
1 tsp baking powder
1 egg
½ c red raspberry jam

Sift together flour and baking powder. Cut in butter as for pastery. Beat egg slightly and stir into the flour mixture along with the milk. Blend well. Spread dough over bottom of a well greased 8" square pan. Cover with raspberry jam. Cover with topping.

TOPPING:
¼ c butter
1 egg
4 oz coconut
1 c sugar
1 tsp vanilla

Beat egg until frothy, add melted butter and sugar. Chop cocoanut until fine and add to mixture. Add vanilla. Spread on top of raspberry jam layer.

Bake 35 min at 350°. Cool. Then refrigerate before cutting.

-- Helen Helmer

## * DIABETIC BAR COOKIES

2 c water
1 c unsweetened applesauce
2 Tbs sweetener (6-¼gr saccharin tablets)
1 tsp soda
2 c flour
1¼ tsp cinnamon
½ tsp nutmeg
2 c raisins
2 eggs
3/4 c cooking oil
1 tsp vanilla
½ tsp salt

Cook raisins in water until soft. Drain off liquid; add raisins to applesauce, sweetener, and cooking oil. Mix well. Blend in soda and flour. Add remaining ingredients and mix well. Bake in 9x13" pan at 350° until toothpick comes out clean. These do not raise much.

-- Blanche Lawrence
(a Bi-Centennial recipe)

## * "6 in 1" ROLLED OATS COOKIES

1 c shortening
1 c brown sugar
1 c white sugar
3 eggs
1 tsp vanilla
1½ c sifted flour
1 tsp salt
1 tsp soda
3 c quick cooking oats

Mix together and add one of the following:

½ c chopped nuts
1 pkg chocolate bits
1 c cut up gum drops (omit black ones)
2 Tbs grated orange peel
1 c raisins
1 c cut up dates

-- Beatrice Linvill
(a Bi-Centennial recipe)

## CHOCOLATE DROP COOKIES

½ c crisco
1 c light br sugar
1 egg
2 c sifted flour
1 tsp vanilla
½ tsp soda
3/4 c milk
2 squares unsweetened choc melted
½ c chopped nuts

Cream crisco & sugar. Add egg and beat well. Add vanilla. Sift flour and soda; add alternately with milk to creamed mixture, beginning and ending with dry ingredients. Blend in choc & nuts.

Drop by spoonsful onto greased cookie sheet. Bake 10-12 min at 350°. Cool and frost. Makes 5 dozen.

CHOCOLATE ICING:
2½ c xxx sugar
¼ c cocoa
2 Tbs butter
½ tsp vanilla
4-5 tsp milk

Beat together well until blended. Spread on cooled cookies.

## SUGARED ALMOND STICKS

½ c blanched almonds
1 c flour
½ c oleo
¼ tsp almond extract
½ c sugar, divided
¼ tsp salt
1 egg, divided

Grind almonds in blender, or chop very finely. Mix 2 Tbs of the almonds with 2 Tbs of the sugar; set aside. Combine remaining almonds and sugar, flour and salt, mixing well. Cut in butter until mixture resembles coarse crumbs. Stir in egg yolk and almond extract; work with hands to make smooth dough, if needed. Divide dough into 6 portions on lightly floured surface. Roll each portion into rope 12" long. Brush tops generously with egg white; sprinkle on reserved almond-sugar mixture. Cut each strip into 2" sticks. Place on ungreased cookie sheet. Bake 15 min at 350° or until light brown. Cool 5 min on pan then remove to rack to cool. Makes 3 dozen.

-- Lorraine Willyard

## * DIABETIC OATMEAL COOKIES

1½ c oatmeal, quick cooking
2 eggs, beaten
1 Tbs Sucaryl OR 24 saccharin tablets ¼ gr crushed
½ tsp salt
½ c unsweetened applesauce
¼ c raisins
¼ c nuts
2/3 c shortening
1½ c sifted flour
¼ c milk
1 tsp vanilla
½ tsp soda

Measure oatmeal; add shortening; mix well. Blend in eggs and sweetening. Add sifted dry ingred alternately with combined milk, applesauce and vanilla. Mix in raisins and nuts. Drop by teaspoon onto greased cookie sheet. Bake at 400° for 10 - 15 min. 33 calories in each cookie. May be stored in jar, refrigerator, or freezer.

-- Blanche Lawrence
(a Bi-Centennial recipe)

## * PINEAPPLE-NUT REFRIGERATOR COOKIES

1 c br sugar, packed firm    1 c sugar
3/4 c shortening  OR  1½ sticks margarine
2 eggs    2 tsp vanilla
1 c crushed pineapple (drain of juice before measure)
3/4 c nuts, med chop
2 tsp baking powder    1 tsp soda
4 c flour (sifted)

Cream shortening and sugars thoroughly. Add beaten eggs and vanilla, mixing well. Sift flour, baking powder and soda together. Add to creamed mxture gradually, stirring well. To ease mixing, add half of pineapple along with last of flour. Lastly add remaining pineapple and chopped nuts, mixing lightly and quickly.

Shape dough into 3 rolls (2" in diameter). Wrap tightly inwax or plastic wrap. Place in freezer several hours, or in the coldest part of refrigerator overnight. Slice dough ¼ or 3/8" thick. Best to keep roll cold for easier neater slicing.

Bake on greased cookie sheet 10-12 min at 375°
until delicately browned.

Quantity: 5 to 6 dozen cookies. Frozen rolls may be kept in freezer for later baking.

-- Magdalene Bowerman
(a Bi-Centennial recipe)

## SCOTCH TOFFEE BARS

1/3 c melted oleo    2 c oats, uncooked
¼ c dark Karo    1½ tsp vanilla
½ c firmly packed br sugar    ½ tsp salt

Pour butter over oats; mix well. Add sugar, syrup, salt & vanilla. Mix well. Pack firmly into 8" square pan, greased. Bake 12 min at 450°   Cool thoroughly.

Spread with melted choc chips (about 1 cup) Sprinkle with chopped nuts. Chill. Cut in bars. Store in refrigerator.

## FROSTED RICE KRISPIE SQUARES

| | |
|---|---|
| 1 c sugar | 1 c white Karo |

Stir over low heat until sugar is dissolved. Remove from heat and add:

| | |
|---|---|
| 1 c peanutbutter | 6 c rice krispies |

Stir until rice krispies are completely covered. (It is a little easier if the peanutbutter is stirred in first).

Pour onto buttered 10x16x1" pan, using hands to pat evenly into pan.

Frosting: 1 c choc chips   1 c butterscotch bits
Melt together and cover cookies.

-- Kim Willyard

## DATE BALL COOKIES

| | |
|---|---|
| 1 c sugar | 1 c dates, chopped fine |
| 2 eggs | 2 Tbs melted butter |

Cook ingred together until thick, stirring so it doesn't stick.

Add: 2 c rice krispies   ½ c nuts
1 tsp vanilla

Stir and let cool a few minutes. Drop by spoon into shallow dish with Angelflake coconut and roll until fully covered. Makes about 30.

## CHOCOLATE TOFFEE SQUARES

| | |
|---|---|
| 2 sticks oleo | 1 c brown sugar |
| 2 c flour | 1 tsp vanilla |
| 1 egg yolk | |

Mix ingred and bake at 350° for 15 minutes. Spread immediately with 6 oz melted choc chips Sprinkle with chopped nuts. Easy & quick.

## FUN COOKIES

1 pkg dream whip
1 box choc cake mix
2 eggs

Whip 1 pkg lucky whip according to directions on box. When stiff, add 1 egg and beat again. Then add 1 more egg and beat again. Fold in box of cake mix. (choc or lemon) Chill overnight.

Spoon small balls into bowl of xxx sugar. Place on cookie sheet and flatten slightly.

Bake 10 - 12 min at 350°
Makes 3½ doz cookies

-- Lorraine Willyard

## GRAHAM CRACKER QUICKIES

Arrange about 24 graham crackers on a greased cookie sheet.

Bring to a rolling boil: 1 cup oleo
1 c brown sugar
Remove from heat and add: 1 c chopped nuts

Spread over crackers. Bake 10 min at 350°
When cool, cut or break into bars.

-- Sharon Pequignot

## * DATE STICKS

1 c sugar
1 c flour
1 tsp baking powder
¼ tsp salt
1 c chopped pecans
1 c chopped dates
1 tsp vanilla
3 eggs (beat separate)

Sift dry ingred into a bowl; add dates, nuts, flavoring and well beaten eggs. Mix well. Put in greased shallow pan 10x14. Bake 15 min at 350° Cut while hot into 1" x 1½" pieces and roll in xxx sugar.

-- Mary Holloway

## PEANUT MALLOW JETS

1/3 c oleo )
½ c peanutbutter ) Melt over hot water
½ lb marshmallows ) stir constantly

Pour over: 5 c Sugar Jets.
Stir gently until jets are coated. Pour into 9" square pan. Pat out evenly. Cool. Cut into squares.

## PINEAPPLE DROP COOKIES

1 c br sugar
1 egg
1 c crushed pineapple (1 small can)
2 tsp baking powder
½ tsp salt
2 c flour
½ c butter or crisco
¼ tsp soda
1 tsp vanilla
½ c nuts (optional)

Sift flour and measure; then sift all dry ingred together.

Mix sugar, shortening, egg, vanilla; and then add pineapple. Sift dry ingred over mixture and stir. Drop by spoonsfull on baking sheet and bake 10-12 min at 375°

— Mary Magley

## ZUCCHINI DROP COOKIES

1 c grated zucchini
1 c sugar
1 beaten egg
1 c nuts
1 tsp soda
½ c margarine
2 c flour
1 c raisins
½ tsp each of clove, cinnamon, and salt

Thoroughly combine zucchini, soda, sugar, marg. Add egg. Combine dry ingred, nuts, & raisins. Add. Mix and drop by spoonsfull on to greased cookie sheet. Bake 12-15 min @ 350

-- Catharine Anderson

## * PINEAPPLE COOKIES

1 c sugar
1 c shortening
1 c crushed pineapple
½ tsp soda
1 c chopped nuts
1 c br sugar
2 eggs
2 tsp baking powder
3 c flour
½ tsp salt
1 tsp vanilla

Mix sugar and shortening, cream well. Add eggs, then dry ingredients sifted together adding alternately with pineapple. Stir in nuts. Drop by spoonsful on lightly greased cookie sheet.

Bake 12 - 15 min at 350°

-- Beulah Ressler
(a Bi-Centennial recipe)

## PIN WHEEL DATE COOKIES

1 c butter
1 c sugar
1 c br sugar
3 eggs
1 tsp vanilla
4 c flour
1 tsp soda
½ tsp salt

Cream butter and sugar until smooth. Add beaten eggs and vanilla. Beat again. Sift dry ingred together and add, mixing well. Roll dough ¼ " thick. Spread on filling. Roll. Chill Slice.

FILLING: 1 lb chopped dates
½ c orange juice
½ c sugar
1 c chopped nuts
Combine and cook 10 min. Cool slightly.

Bake at 350° about 10-12 min.

-- Lorraine Willyard

## CHOCO-CHIPS BITES

3/4 c crisco
½ c brown sugar
½ c white sugar
1 tsp vanilla
2 c flour
1 tsp baking powder
¼ tsp soda
¼ tsp salt
3 eggs, separated (use yolks only in dough)

Mix above ingred and pat into a greased 13x9" pan. Sprinkle on 1 pkg choc chips; 1 c coconut, and 3/4 c chopped nuts.

Make meringue with egg whites and 1 c brown sugar. Beat until stiff and spread over choc chip layer.

Bake 35-40 min at 350°. Cool and cut in bars.

-- Lorraine Willyard

## * SOUR CREAM SOFTIES

3 c sifted flour
1 tsp salt
½ tsp baking powder
½ tsp soda
1 stick oleo
1½ c sugar
2 eggs
1 tsp vanilla
8 oz (1 c) sour cream

Cream oleo and sugar until well blended. Beat in eggs and vanilla. Sift dry ingredients and add alternately with sour cream and blend well.

Drop by teaspoon onto a greased cookie sheet. Sprinkle with cinnamon & sugar mix. Chopped nuts may also be sprinkled on. Bake 12 min at 400°

-- Elbertine Fisher
(a Bi-Centennial recipe)

To make cookies from a cake mix, add: 1 egg, ¼ c shortening and 3 to 4 Tbs water. Mix well. Bake 10 - 12 min at 350°

## JAM COOKIES

1 c oleo
½ cbrown sugar
2 egg yolks
2 c flour

Mix together. Form into small balls. Dip into slightly beaten egg whites. Roll in chopped nuts Press top of cookie slightly with finger. Bake 8 min on ungreased cookie sheet, at 350°. Remove from oven and press center with spoon. Bake 10 minutes longer.

When cooled, fill indentation with favorite jam.

-- Committee Selection

## * CHEWY BUTTERSCOTCH BARS

½ c butter or oleo
1½ c brown sugar
2 eggs
1 c chopped nuts
1 tsp vanilla
1½ c flour
2 tsp baking powder

Melt butter in sauce pan. Add sugar, bring to boil over low heat, stirring. Cool slightly. Add vanilla and sifted dry ingredients. Stir in nuts. Rub 9x13" pan with shortening and pour in batter. Bake at 350° for 30 min. Cool and cut.

-- Waneta Bundy
(a Bi-Centennial recipe)

## * OLD FASHIONED SUGAR COOKIES

4 eggs
1 c cream (OR pet milk)
1 tsp cinnamon or nutmeg
1 level tsp soda
about 6 c flour
2 c sugar
1 c lard
2 rounded tsp baking powder
salt to taste

Cream sugar & shortening; add eggs and cream. Then flour and other dry ingredients. Roll out on floured board and cut. Bake 10-12 min.

-- Catharine Anderson
(a Bi-Centennial recipe)

## "OUT OF THIS WORLD" COOKIES

1 c peanut butter
1 c chopped nuts
½ c crushed corn flakes
1 c chopped dates
1 c xxx sugar

Combine. Mix with spoon as long as possible; then mix with hands. Shape into small balls. Chill for 3 hours.

Melt in double boiler: 6 oz sweet choc bits
¼ bar parafin

Remove from heat but not hot water. Dip chilled cookies with fork and put on waxed paper. Chill again.

Yield: 70 or 80 cookies which taste like candy!

-- Lorraine Willyard

## *SORGUM COOKIES

1 c sugar
1 c sorgum
2 eggs
½ c sour cream
1 tsp soda
1 tsp cinnamon
1 tsp cloves
shortening size of egg
flour
raisins

Mix and drop on greased tins. Bake in hot oven. Grandmother Strangland's recipe submitted by

-- Ruth Orcutt
(a Bi-Centennial recipe)

## * DROP COOKIES

1½ c sugar
½ c shortening
1 egg
1 c sour cream
1 tsp soda
2 tsp baking powder
3 c flour
flavoring

Drop by spoonfuls on greased cookie sheet and bake.

-- Hessie Hively
(a Bi-Centennial recipe)

# HOT FUDGE PUDDING

1 c sifted cake flour
2 tsp baking powder
¼ tsp salt
3/4 c sugar
2 Tbs cocoa
1 3/4 c hot water

½ c milk
2 Tbs melted crisco
1 c chopped nuts
1 c br sugar
¼ c cocoa

Heat oven to 350°. Sift flour, baking powder, salt, sugar, and 2 Tbs cocoa into bowl. Stir in milk and shortening. Blend in nuts. Spread in 8" square pan. Sprinkle with brown sugar/cocoa mixture. Pour hot water over entire batter and bake 45 min. Serve warm in small dishes with whipped cream. Serves 9.

-- Beth Harker

# DESSERT

Graham crackers with ¼ lb margarine.
Bake 10 min at 350°

8 oz pkg cream cheese
2 Tbs milk
1 c xxx sugar
Beat together and spread over crust while warm.

½ pint whipping cream mixed with 1 can Thank You Pie filling. (your choice)

-- Rae McCay

## FUDGE NOUGATS

2 c sugar
1 stick oleo
1 c Pet milk
1 c choc chips
3/4 c flour
3/4 c chopped nuts
1 tsp vanilla
1 c graham cracker crumbs

Combine sugar, marg, and milk in saucepan, bring to full rolling boil stirring constantly. Boil 10 min stirring occasionally. Remove from heat and stir in remaining ingred. Blend well. Spread in buttered 9x13" pan. Cool and cut in squares. Tastes like candy!

-- Cookbook Committee

## FORGOTTEN COOKIES

2 egg whites
pinch of salt
½ tsp cream tartar
3/4 c sugar
1 pkg choc chips
½ c chopped nuts (optional

Beat egg whites, salt and cream of tartar until stiff. Gradually add sugar. Fold in choc chips and nuts. Drop on cookie sheet covered with a brown paper bag. Bake 30 min at 300°

Good, but very fragile.

-- Kim Willyard

## PEANUTBUTTER COOKIES

1 c shortening
1 c sugar
1 c brown sugar
2 eggs
1 c peanutbutter
2½ c sifted flour
1½ tsp soda
1 tsp baking powder
½ tsp salt
1 tsp vanilla

Cream shortening & sugars. Add eggs. Beat. Add peanutbutter and vanilla. Add sifted dry ingred. Shape into balls. Press down with fork, both ways. Greased cookie sheet. Bake 10-12 minutes at 375°.

-- Central School
Nappanee, Indiana

## CONGO SQUARES

2 3/4 c flour
2¼ tsp baking powder
½ tsp salt
2/3 c melted butter
16 oz pkg dark br sugar
3 eggs
1 c chopped nuts
16 oz pkg choc chips

Preheat oven to 350° Grease 15½x10½x3/4" pan with unsalted shortening and dust lightly with flour. Sift together flour, baking powder, salt. Work butter in a bowl until creamy; add sugar and beat until blended. Add eggs one at a time and beat well after each addition. Add sifted dry ingredients and mix until blended. Stir in nuts and choc pieces. Spread batter in prepared pan. Bake 25-30 min. Cool in pan on wire rack and cut into 2x1½" bars.
Makes about 50 bars.

-- Karen Marlow

## OATMEAL CRISPS

1 c shortening
1 c br sugar
1 c sugar
2 beaten eggs
1 tsp vanilla
1½ c flour
1 tsp salt
1 tsp soda
3 c quick-cooking oats
½ c chopped nuts

Thoroughly cream shortening and sugars. Add eggs and vanilla. Beat well. Add sifted dry ingred, oats and nuts. Mix.

Form in long rolls; chill thoroughly - overnight.

Slice ¼" thick. Bake on ungreased cookie sheet in moderate (350°) oven 10 minutes.

Makes 5 dozen.

-- Grace Rice

## TURTLE COOKIES

Cream ... ½ c butter and ½ c br sugar (packed)
Add ... 1 egg plus 1 egg yolk ¼ tsp salt
1½ c flour ¼ tsp soda
Chill 4 hours.

Arrange pecan halves in groups of 6 to resemble head, limbs and tails of a turtle. Mold 1 tsp dough into ball. Dip bottom into egg white and press lightly onto nuts. Do not cover nuts completely -- tips should show. Bake 10-12 min at 350° Cool and frost generously.

Frosting: Melt 2 squares chocolate in
¼ c milk and
1 Tbs butter

Remove from heat and add 1 c xxx sugar and 1 tsp vanilla. Beat until glossy.

-- Lorraine Willyard

## CURRANT JELLY COOKIES

1 c butter
3/4 c br sugar
1 egg yolk
2 c sifted flour
¼ tsp salt
1 c rolled oats, uncooked

Decoration: 1 egg white, slightly beaten
1 c finely chopped nutmeats
currant or raspberry jelly

Beat butter until creamy, add sugar gradually, beating well. Add egg yolk. Sift flour with salt, add to butter mixture. Blend in oats. Chill dough. Shape dough into ovals about 1½" long. Dip in egg white and nuts. Place on ungreased cooky sheets. Press indentation along center of each with finger. Bake 10 min at 350° Remove from oven for a moment to press indentation again with finger. Return to oven about 5 min more. Cool slightly, fill indentation with jelly. Makes pretty Christmas cookie.

-- Rae McCay

## PUMPKIN PIE SQUARES

1 c sifted flour          ½ c br sugar, firmly packed
½ c rolled oats           ½ c butter or marg

Combine ingred and mix till crumbly. Press evenly on bottom and sides of 9x13" pan. Bake at 350° for 15 min.

1 can evaporated milk     3/4 c sugar
2 c (1 lb) pumpkin        1 tsp cinnamon
2 eggs                    ½ tsp cloves
½ tsp salt                ½ tsp ginger

Combine all ingred in lg mixer bowl and beat well. Pour over crust and return to oven. Bake at 350° for 20 min.

½ c chopped nuts          2 Tbs melted butter
½ c br sugar

Sprinkle over pumpkin filling and return to oven and bake 20 min longer until filling sets. Cool in pan. Serve with whipped cream or ice cream.

12 - 15 servings

-- Irene Fesler

## RANGER COOKIES

Cream ... 1 c crisco       1 c sugar
1 c br sugar
Add ... 2 eggs             ½ tsp salt
½ tsp baking powder        2 c flour
1 tsp soda dissolved in ¼ c warm water

Fold in: 2 c rice krispies     2 c oats rolled
1 c coconut

Drop by teaspoonsfull onto greased cookie sheet. Bake 8 - 10 min at 350°

-- Lorraine Willyard

## PAN CHOCOLATE CHIP COOKIES

3/4 c br sugar
3/4 c sugar
1 c crisco
3 eggs
2 c flour
1 3/4 c oatmeal
3/4 c chopped nuts
1 tsp salt
1 tsp soda
1 tsp vanilla
1½ Tbs peanutbutter
2 tsp honey
6 oz choc chips
6 oz butterscotch chips

Cream sugars with crisco; add eggs. Sift together flour, salt, & soda. Fold in. Add oatmeal, honey, peanutbutter. Blend well. Add nuts. Pour into greased cookie sheet (or two 9x9" squarepans). Spread choc chips and butterscotch chips over top. Bake 12-15 min at 375°. Let cool. Cut in squares.

—Carolyn Smith

## SUGAR COOKIES

1 c sugar
1 c xxx sugar
1 c Wesson oil
1 c oleo
2 eggs
1½ tsp vanilla
1 tsp soda
1 tsp cream of tarter
1 tsp salt
4 c flour

Cream sugars, oil and oleo. Add eggs, and vanilla. Sift together remaining ingredients and add to creamed mixture, blending well. Drop by spoonsfull onto ungreased cookie sheets. Press slightly with glass dipped in sugar. Bake 9-11 min @ 305 350°. Frost with xxx sugar if desired. Makes about 7 dozen.

-- Lorraine Willyard

## DATE PUDDING

2 c chopped dates
2 c flour
2 c sugar
2 tsp baking powder
3 c water
1 Tbs vanilla
1 c milk
2 c nuts, chopped
2½ c brown sugar
4 Tbs butter

Start boiling syrup of brown sugar, water, and butter. Boil 8 minutes.

Mix all other ingredients. Put in greased 9x13" pan. Pour syrup over batter. Bake about 35-45 min at 350°. Serve warm with whipped cream

-- Lorraine Willyard

## PINEAPPLE DESSERT

½ c milk
1 c cream (whipped)
26 (1 pkg) marshmallows
1 c crushed pineapple (drained)

Melt marshmallows in milk. Cool. Add whipped cream and pineapple. Pour on graham cracker crumbs. Sprinkle crumbs on top. Refrigerate.

-- Rae McCay

## CHERRY CRISP

Pour cherry pie filling into oblong pan. Sprinkle with 1 box Jiffy cake mix, white or yellow. Pour 1 stick melted oleo over all. Bake at 375° for 30 min. Serve with ice cream or whipped cream. (peach,pineapple, strawberry, blueberry -- any fruit pie filling can be used.)

-- Carol Koch
-- Rae McCay

## ENGLISH COOKIES

2 c brown sugar
3/4 c butter
2 eggs
1 c chopped nuts
3 c flour
1 tsp vanilla
1 tsp soda dissolved in ¼ c coffee
½ box raisins cooked and drained

Cream butter, add sugar and beat until smooth; add eggs, flour and coffee. Blend in nuts, raisins and vanilla. Spread on cookie sheet ½ inch thick. Bake 20 min at 350°

Spread on the following icing while the cookies are still warm:

3 Tbs butter
2½ c xxx sugar
3 Tbs coffee
1 tsp vanilla

Let cookies stand until cool and then cut into squares.

(Dates may be used in place of raisins and coconut in place of nuts.

-- Avis Van Voorst

## APPLE HERMITS

1 c raisins
1 c crisco
1½ c br sugar
¼ c molasses
3 eggs
3½ c flour
½ tsp salt
1 tsp soda
3 tsp cinnamon
½ tsp cloves
½ tsp nutmeg
1 c chopped nuts
1 c chopped, peeled apples

Rinse raisins in hot water & drain on paper towel. Cream crisco and br sugar until fluffy. Add molasses. Add eggs one at a time, beating after each addition. Combine remaining ingred and add to mixture. Drop by spoonfull onto cookie sheet. Bake 10 min at 375°

-- Lorraine Willyard

## TOLL HOUSE PAN COOKIES

2¼ c flour
1 tsp soda
1 tsp salt
1 c butter
3/4 c brown sugar
3/4 c sugar
1 tsp vanilla
2 eggs
1 c chopped nuts
12 oz choc chips

Combine flour, salt, soda in small bowl & set aside. In large bowl combine sugars, butter, and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture and mix well. Stir in choc bits and nuts. Spread in greased 15x10x1" pan. Bake 20 min at 375°.

-- Lorraine Willyard

## * POTATO CHIP COOKIES

1 c butter or oleo
1 c white sugar
1 c brown sugar
2 eggs
1 tsp vanilla
1 c chopped nuts
1 tsp soda
2 c flour
2 c crushed potato chips
6 oz pkg choc chips OR butterscotch morsels

Bake 10-12 min at 350° or until browned.

-- Fern Lundblad
(a Bi-Centennial recipe)
Also Kris Dickinson

## SWEDISH APPLE SQUARES

2 sticks oleo 2 c flour 1/3 c water
Make into pie dough. Roll out half to line 9x13" pan.

Crush 6 - 8 graham crackers. Put on dough.

6 c apple slices 2 Tbs flour ½ c sugar cinnamon to taste. Mix together and put in pan. Roll out other half pie dough for top crust. Frost with xxx sugar frosting if desired.

## BROWNIES

6 squares semi sweet choc
2 sticks oleo
6 eggs
3 c sugar
1 tsp salt
1 3/4 c flour
2 c chopped nuts
2 tsp vanilla

Melt oleo and choc together. Beat eggs until thick and lemon colored. Gradually beat in sugar. Add vanilla, salt and flour. Beat in melted choc mixture. Fold in nuts. Bake in 11x16" greased pan about 25-30 min at 325°. Cool & frost

Frosting: 1 stick oleo
6 Tbs milk
4 Tbs cocoa

Melt ingred together. Add 1 tsp vanilla and 1 box xxx sugar. Beat well.

-- Lorraine Willyard

## PUMPKIN COOKIES

1 c pumpkin
1 c crisco
1 c sugar
1 egg
2 c flour
1 tsp soda
½ tsp baking powder
½ tsp salt
1 Tbs cinnamon
1 tsp cloves
dash nutmeg
3/4 c chopped nuts

Cream crisco and sugar. Add pumpkin and egg. Add sifted dry ingredients. Fold in nuts. Drop by spoonfulls onto greased cookie sheets. Bake 12-15 min at 350° Cool and frost with caramel frosting (found in the cakes & frosting section of this cook book)

-- Selected

## CHEWY PECAN BARS

Cream ... 1 c brown sugar
1½ sticks oleo
1 c white sugar

Add ..... 2 eggs
1¼ c flour
1 tsp vanilla
1 c chopped pecans

Spread into a 9x13x2" pan.
Bake 25-30 min at 350°
Cut into bars while still warm.

-- Gloria Chapman

## SNOWBALL COOKIES

2 c sifted flour
3/4 c soft butter
1 egg
1 c chopped walnuts
¼ tsp salt
½ c sugar
1 tsp vanilla
xxx sugar

Heat oven to 350°. Grease cookie sheets.

Sift together flour and salt. Cream butter, add sugar and beat until well blended. Add egg and vanilla and beat well. Gradually add sifted dry ingredients, beating well after each addition. Stir in walnuts. Shape dough into small balls about 2"apart on cookie sheets. Bake 12-15 min or until lightly browned. Roll balls in xxx sugar while still warm and then roll again in xxx sugar when cooled. Store cookies in tight container. Makes about 4 dozen cookies.

-- Karen Marlow

## MEXICAN WEDDING CAKES

2 sticks oleo
½ c xxx sugar
½ tsp vanilla.
1 3/4 c flour
3/4 c chopped pecans

Cream butter and sugar. Add vanilla and flour gradually. Mix in nuts. Form balls. Bake 15 min on ungreased pan at 350°. Coat with xxx sugar while still warm; and again when cooled.

## "ARCHWAY" AWARD COOKIES

6 oz chocolate bits
2 eggs
1½ c flour
¼ tsp salt
3/4 c chopped nuts
½ c margarine
1 c sugar
½ tsp baking powder
½ tsp vanilla

Heat oven to 400°.

Melt ½ c choc bits and margarine over low heat. Cool.

Sift together flour, baking powder and salt. Add the remainder of the choc bits and nuts to the flour mixture. Coat with a little flour mixture and set aside. Beat eggs; add sugar and vanilla and mix. Add chocolate mixture and mix. Add the flour, chocolate bit and nut mixture, and mix until well blended.

Drop by teaspoon - 2 " apart - on greased cookie sheet. Bake 8 min or until no imprint is left at touch of finger. Makes 2 dozen.

-- Blanche Lawrence

## CHEWY OATMEAL COOKIES

Sift together: 1¼ c flour 1 tsp baking powder
½ tsp soda 1 tsp salt

Cream: 3/4 c butter or marg ½ c sugar
1½ c firmly packed brown sugar

Add: 2 unbeaten eggs 2 tsp vanilla
Beat well.

Blend in the sifted dry ingredients.
Stir in: 2½ c quick oatmeal 1 c nuts
1 c coconut
Drop by teaspoonfuls on greased cookie sheet.
Bake 12-15 min at 375°

-- Karen Marlow
(Her State Fair winning
recipe when she was in 4 H.)

# CARAMEL MERINGUE BARS

2 c sifted flour
1 tsp baking powder
¼ tsp soda
¼ tsp salt
3/4 c softened butter
½ c sugar
½ c firmly packed dark br sugar
1 c firmly packed dark br sugar
3 eggs, separated
1 tsp vanilla
6 oz choc chips
1 c shredded coconut
3/4 c chopped walnuts

Preheat oven to 350° Grease a 12 3/4x9x2" pan and dust lightly with flour. Sift together flour baking powder, soda and salt. Work butter in a bowl until creamy; add granulated sugar and ½ c brown sugar and beat until blended. Add egg yolks and vanilla; beat well. Mix in sifted dry ingred. Pour batter into prepared pan. Sprinkle with choc pieces, coconut and nuts.

In a bowl beat egg whites until soft peaks form; gradually add the 1 c brown sugar and beat until stiff but not dry. Spread meringue on top of choc-nut mixture. Bake 35-40 min. Cool in pan and cut into 2x1½" bars. Makes 36 bars.

— Karen Marlow

# BANANA OATMEAL COOKIES

1½ c sifted flour
½ tsp soda
¼ tsp gr. nutmeg
3/4 c margarine
1 3/4 c quick rolled oats
1 c ripe, mashed bananas (2) cinnamon
1 c sugar
1 tsp salt
3/4 tsp cinnamon
1 egg - beaten
½ c chopped nuts

Mix together flour, sugar, soda, salt and spices. Add soft marg, egg and mix well. Add bananas, rolled oats and nuts. Blend well. Drop by tsp 1½" apart. Bake 15 min at 400° Remove at once. 3-3½ doz cookies

-- Blanche E. Lawrence

## PINEAPPLE COOKIES

1 c sugar
1 c br sugar
1 c shortening
2 eggs
1 c pineapple
4 c flour
1 c nuts
1 tsp vanilla
2 tsp baking powder
½ tsp soda

Cream sugars, shortening, eggs, pineapple and nuts. Sift flour, baking powder and soda and add to creamed mixture.

Bake 12-15 min at 350° on greased cookie sheet.

— Velma Leaman

## LEMON SQUARES

2 melted sticks oleo
½ c xxx sugar
2 c flour

Mix above ingredients and pat into a 9x13x2" pan. Bake 20 min at 325°. Cool.

4 beaten eggs
4 Tbs flour
4 Tbs lemon juice
2 c sugar
1 tsp baking powder

Mix and pour over crust and bake for 30 min at 325°

Sprinkle with xxx sugar while still warm.

— Gloria Chapman

## 6 LAYER COOKIES

Melt 1 stick oleo in 9x13x2" pan. Make layers in this order: 1¼ c crushed graham crackers sm pkg choc chips, sm pkg butterscotch chips, 1 c chopped nuts, 1 1/3 c coconut flakes. Over top of all pour 1 can Eagle Brand Sweetened Condensed milk. DO NOT STIR. Bake 25 min @350°. Cool 5 min. Cut in squares. Very rich.

## MARY'S NUT CUPS

Crust: 1 stick oleo
1 c flour
3 oz pkg cream cheese

Form this into 24 balls and place into small muffin tins. Press to form a shell.

FILLING: 3/4 c br sugar
1 Tbs oleo melted
1 c nuts, chopped fine
1 egg
¼ tsp vanilla

Mix well and place in shells. Bake at 375° for 15-20 minutes or until edge turns brown.

-- Kim Willyard

## CHOCOLATE CHIP COOKIES

2¼ c shortening
2¼ c brown sugar
2¼ c white sugar
6 eggs
1½ c nuts chopped
3 tsp soda
3 Tbs water
1½ tsp salt
3 tsp vanilla
12 oz chocolate bits

Cream shortening and sugars. Add eggs. Dissolve soda in water. Add solution, salt, vanilla, nuts and choc bits. Add 6 3/4 c flour.

Drop by spoonfulls on cookie sheet. Bake at 350° about 10 minutes. Makes a soft chewy cookie. Keep in covered container or freeze. Makes about 10 dozen.

## RAISIN OATMEAL COOKIES

Bake at 375° 10 - 12 min about 4 doz

2 c quick oats
2 c flour
1 c sugar
1 c shortening
1 c raisins
2 eggs

1 tsp soda dissolved in
¼ c milk

1 tsp cinnamon
¼ tsp salt
1 tsp vanilla

Place all ingredients in large bowl in order listed, going down the first column, then the second. Beat well about 2 min or until well blended. Drop by spoonfuls on greased cookie sheets. Bake.

Variation: for chocolate, do as above, but after vanilla, add 5 Tbs cocoa.

-- Jackie Gotz

## BUCK EYES

| | |
|---|---|
| ¼ c butter | 2 c crunchy peanutbutter |
| 1 box xxx sugar | 3 c rice crispies |

Mix together and form into small balls.

Using a double boiler, melt 12 oz chocolate chips and 1/3 stick parafin wax together over hot water.

Dip the balls into the chocolate mixture, covering about 7/8 of the center, so that it looks like a buck eye. Place on waxed paper to cool.

Makes about 4 dozen.

-- Lorraine Willyard

## PECAN CANDY

| | |
|---|---|
| 1 c white Karo | 1 c brown sugar |
| 2 c white sugar | 1 can Carnation milk |
| ½ lb butter | 1 c heavy cream |
| 1 c water | pinch salt |

Mix ingredients and cook, stirring constantly. Cook to 246° on candy thermometer. Remove from heat. Add 1 lb pecans, cut fine but not ground. Pour onto a large greased pan. When cool, cut in squares. Wrap separately on waxed paper.

## APRICOT COCONUT BALLS

1½ c dried apricots, ground
2 c moist shredded coconut
2/3 c (½ can) Eagle Brand sweetened condensed milk

Mix together. Shape into balls and roll in sugar.

Let stand in air until firm.

## BLACK WALNUT COOKIES

3/4 c shortening
2 c brown sugar
2 eggs beaten
½ tsp salt
½ tsp soda
1 c chopped walnuts
1 tsp vanilla
3 c pastry flour
1/8 c pet milk

Cream shortening and sugar. Add eggs, then nuts and vanilla. Stir well. Fold in flour, salt and soda which have been sifted together, alternately with the milk. Beat vigorously. Drop by tsp on greased baking sheet. Bake in hot oven, 400°, until light brown.

Makes 5 dozen.

-- Barbara Parker

## WHEAT GERM CRUNCHIES

½ c flour
½ tsp baking soda
2 tsp baking powder
¼ tsp salt
½ c shortening
1 c br sugar, packed firm
1½ c corn or wheat flakes
1 egg
½ tsp vanilla
1 c wheat germ
½ c coconut
½ c rolled oats

Mix and sift flour, soda, baking powder and salt. Cream shortening and sugar. Add egg and vanilla, beat together. Then add dry ingredients and wheat germ, mixing well. Stir in coconut, oats, and corn or wheat flakes.

Drop by teaspoonfuls onto greased cookie sheet. Bake 12 - 15 min at 350°.

Makes about 3½ doz cookies.

-- Linda Sevier

## TOFFEE

1 c sugar
½ lb butter

3 Tbs water
1 tsp vanilla

Cook until brown
400° skillet    7 to 8 minutes

Pour into buttered 8x8" pan. Top with 4 bars Hershey chocolate. Sprinkle with ground nut meats. Break into pieces next morning.

— Barbara Parker

## SUPER WHEAT GERM COOKIES

1½ c old fashioned oats
3/4 c wheat germ
3/4 c sugar
½ tsp salt

1 tsp cinnamon
¼ tsp cloves
½ c cooking oil
2 eggs

½ c raisins, chopped nuts, snipped prunes, mixed dried fruit, or flaked coconut

Combine oats, wheat germ, sugar, salt, cinnamon and cloves. Mix in oil, eggs, and fruit.

Spoon teaspoonfuls onto lightly greased and lightly floured baking sheets. Can garnish with coconut, walnut or pecan halves.

Bake at 350° for 10-12 min or until lightly brown.
Remove from baking sheet to cooling rack.
Store in container with tight fiting lid between layers of waxed paper.

Makes 3 dozen.

— Linda Sevier

# CHOCOLATE FUDGE

| | |
|---|---|
| 2 squares unsweetened chocolate | |
| 2/3 c milk | 2 c sugar |
| 1/8 tsp salt | 2 Tbs butter |
| 1 tsp vanilla | |

Heat chocolate and milk together until mixture is smooth, stirring constantly. Add sugar and salt to mixture and stir until sugar is dissolved and mixture boils. Cook slowly, without stirring, until a small quantity dropped into cold water forms a soft ball (236°). Remove from heat. Add butter and vanilly without stirring. Cool to lukewarm (110°). Beat until fairly thick.

Pour at once into buttered pan. Cool completely. Cut into squares. Makes about 1½ pounds.

Variations of Chocolate Fudge:

Brown Sugar Fudge: Substitute 1 c firmly packed brown sugar for 1 c granulated sugar.
Coconut Fudge: Add ½ c chopped, shredded coconut just before pouring into buttered pan.
Creamy Chocolate Fudge: Add 2 Tbs white Karo.
Fruit Fudge: Stir ½ c chopped dates, figs, candied fruit, dried fruit, or raisins into fudge just before pouring into pan.
Fudge Nut & Fruit Balls: Add chopped nuts and chopped cherries, dates, or figs to beaten fudge and mix until blended. Mold into balls with hands. Roll each in finely ground nuts.
Marshmallow fudge: Decrease milk to 1/3 cup. Add 2/3 c fresh strong coffee.
Marshmallow fudge: Cut 12 marshmallows into small pieces. Addto fudge before pouring into pan.
Peanutbutter: Substitute ¼ c peanutbutter for butter and add when beating fudge after it has cooled to lukewarm.
Vanilla fudge: Omit chocolate from recipe for chocolate fudge and increase vanilla to 1½ tsps.
Mocha fudge: Decrease milk to 1/3 cup. Add 2/3 cup fresh strong coffee.
Panocha: Substitute brown sugar for white, and water for milk.

## * PEANUT BRITTLE

| | |
|---|---|
| 2 c sugar | ½ c water |
| 1 c white Karo syrup | pinch of salt |

Combine and boil the above until it forms a hard ball. Add 2 cups raw peanuts and cook until brown (stirring most of the time). Take from fire add 1 Tbs butter, 1 tsp vanilla, and 1½ tsp soda. Stir and pour onto greased cookie sheet at once.

-- Barbara Parker
(a Bi-Centennial recipe)

## BUTTERSCOTCH NOODLES

1 quart can Chou Mein Noodles
4 c spanish peanuts (salted)
3 6 oz pkgs butterscotch bits

Melt butterscotch bits over hot water (not boiling hot)

When melted, pour in noodles and peanuts and stir until coated. Then dip in teaspoonfulls on waxed paper. Let cool.

-- Barbara Parker

## HOLIDAY CANDY FANTASIES

| | |
|---|---|
| ½ c white Karo | 1 lb xxx sugar |
| 1/3 c oleo | 1 tsp vanilla |

Stir oleo, Karo and half of sugar in pan over low heat until bubbly throughout. Quickly stir in remaining sugar and vanilla. Remove from heat; stir until it holds shape. Cool to lukewarm in buttered pan. Knead, shape into bon-bons.

## NOUGAT

Cook in top of double boiler:

| | |
|---|---|
| 3/4 lb vanilla caramels | 1 tsp water |
| 1 tsp butter | |

Add 1 c nuts and drop by teaspoon onto buttered cookie sheet. Melt 6 oz pkg chocolate chips, 3 Tbs corn syrup and 1 Tbs water. Stir well. Spoon over caramels.

## DATE ROLL

| | |
|---|---|
| 3 c sugar | 1 tsp butter |
| 1 c milk or cream | 3/4 lb dates |
| 1 c nuts | flavoring |

Cook sugar, milk and butter until mixture boils. Add flavoring and chopped dates. Cook to little over soft ball. Add nuts. Beat and roll in wet towel. Knead until firm. Wrap in long rolls and slice as desired.

* * * * * * * * * * * * * * * * * * * * * * * * *

DID YOU KNOW? Candies which absorb moisture, such as caramels and hard candies, should never be stored in the same container with those which lose moisture readily, such as fondants and fudges.

## PEANUT BUTTER FUDGE

1½ c peanut butter
2 c small marshmallows
1 c chopped nuts
Measure and set aside.

Cook to soft ball stage:
2 c sugar
1 c evaporated milk
2 c brown sugar
½ tsp salt

Mix in peanutbutter, marshmallows, and nuts. Pour into buttered 8" square pan. Cool. Cut in squares.

## PEANUT BUTTER FUDGE

Cook without stirring:
4 c sugar
1½ c milk
¼ tsp salt

Cook to soft ball stage. Remove from heat.

Add 2 tsp vanilla
8 Tbs peanutbutter

Beat until thick and creamy. Pour into 8" square pan which has been buttered. Cool. Cut in squares.

-- Lorraine Willyard

## PEANUT BRITTLE

3 c sugar
1 c white corn syrup
¼ tsp salt
1 c water

Place in saucepan; stir only until sugar is dissolved. Cook to 236° (soft ball stage).
Add 2 c raw peanuts. Stir them under the surface. Continue cooking to hard crack stage. Remove from heat. Add 2 Tbs melted butter, 1 tsp vanilla, and 1½ tsp soda. STIR WELL. Pour onto a large buttered cookie sheet. When hard, break with hands.

(1/3 c coconut, flaked, may be added just before pouring if desired.)

## * WHITE FUDGE

2¼ c sugar
¼ c milk
1 Tbs light corn syrup
2 tsp vanilla
1/3 c Candied Cherries
quartered

½ c dairy sour cream
2 Tbs butter
¼ tsp salt
1 c English Walnuts
coarsly chopped

Combine sugar, sour cream, milk, butter, corn syrup and salt in heavy 2 qt pan. Stir over moderate heat until sugar is dissolved and mixture reaches a boil. Boil over moderate heat 9 to 10 minutes to 238° or soft ball stage. Remove from heat and allow to stand until lukewarm (110°), about 1 hour. Add vanilla and beat until mixture just begins to lose its gloss and hold its shape. Quickly stir in walnuts and cherries and turn into oiled pan. Let stand until firm before cutting. Makes 1½ lbs.

-- Ruth Bohling
(a Bi Centennial recipe)

## * CARMEL CORN

1 c unpopped corn
Pop corn, salt to taste, put in a large oiled dish pan. Place in warm oven.

2 c sugar
½ c water
3 Tbs vinegar -- if strong, dilute
2 Tbs butter
Cook until golden brown -- stirring frequently.

Then add ¼ tsp soda. Stir and pour over popped corn. Mix and when well coated pour out on wax paper to cool. Can be made into balls.

-- Helen Helmer
(a Bi Centennial recipe)

## * PRALINES

| | |
|---|---|
| 2 c sugar | pinch of salt |
| 1 tsp soda | 2 Tbs butter |
| 1 c buttermilk | 2 1/3 c nuts |

In large container combine sugar, soda, buttermilk and salt. If using candy thermometer set in place. Cook over high heat 5 min or to 210° F. Stir frequently and scrape bottom and sides of pan. Add butter and nuts. Cook, stirring constantly and scraping bottom and sides of pan until a little mixture in cold water forms a very soft ball (about 5 min or 230°). Remove from fire, cool slightly, a minute or two. Then with spoon beat until thick and creamy. Drop by teaspoon onto waxed paper or greased cookie sheet. Dot with 2/3 c pecans (optional).

-- Nadine Shoemaker
(a Bi Centennial recipe)

## CARAMEL DELIGHTS

12 oz pkg caramel bits
1 can Chinese noodles
1 large can Planters Peanuts (salted)

Melt caramel in double boiler.
Add nuts and noodles. Stir well.
Drop by spoonsfull onto waxed paper.

## PEANUT BRITTLE

2 c sugar
1 c dark Karo
½ c water

Boil ingred until it forms a thread. Then add 1 bag raw spanish peanuts. Cook to hard crack. Then add 1 tsp soda. Stir quickly and spread on buttered cookie sheet. When cool, break into serving size pieces.

-- Janet Shatzer

## PEANUT BUTTER FONDANT

Melt 1½ sticks oleo or butter
Mix in ½ c peanut butter
1 box xxx sugar
1 tsp vanilla
pinch salt

Form into balls. Allow to dry and dip in chocolate.

## DIVINITY

2 c sugar
¼ c corn syrup
2 egg whites
1 tsp vanilla
1 c water
1/8 tsp salt
1½ c chopped walnuts

Heat sugar, water, corn syrup and salt, stirring constantly until sugar has dissolved. Continue to cook without stirring until syrup dropped in cold water forms a hard ball (250°).

Beat egg whites. Pour syrup slowly into them and continue to beat until candy is stiff enough to hold its shape. Add vanilla and nuts.

Drop by spoonful onto waxed paper. Cool. Store covered.

-- Lorraine Willyard

## BUTTERSCOTCH CANDY

| | |
|---|---|
| 2 c brown sugar (not packed) | 1 Tbs butter |
| ½ c Karo | |

Boil sugar and Karo to soft ball, and add butter. Boil to hard ball stage. Pour into buttered pan. Cool.

-- Anonymous

## COCONUT DELIGHT

Mix together:

| | |
|---|---|
| 1 stick soft oleo | 1 can Eagle Brand Milk |

2½ boxes xxx sugar (do not add all at once)

| | |
|---|---|
| Work in: 2 tsp vanilla | 1 c nuts |
| 1 c coconut | |

Shape into balls, using scant tsp for each piece. Let stand in air about 3 hours. Dip in chocolate.

DIP: 1 large pkg chocolate chips
3/4 stick parawax

Melt over boiling water. Stir often as you dip each piece of candy separately.

-- Lorraine Willyard

## CARAMELS

| | |
|---|---|
| 1 c oleo | 1 c white karo |

1 can Eagle Brand sweetened condensed milk
1 lb brown sugar OR 2 c white sugar

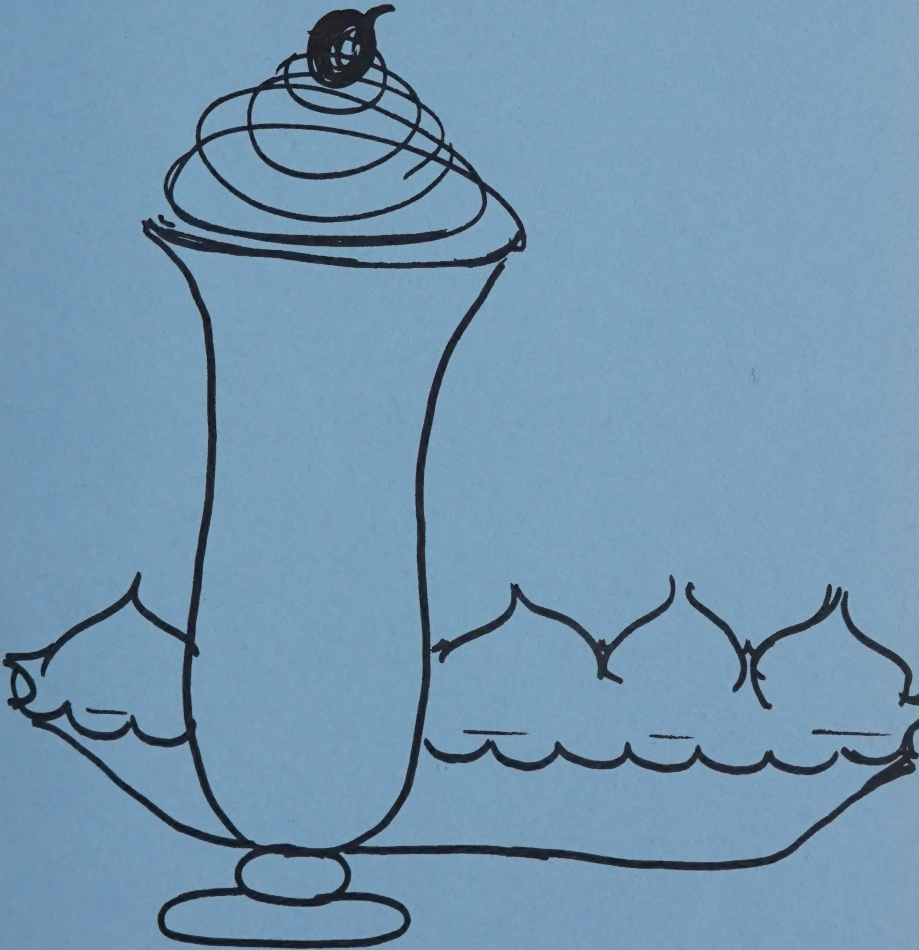
| | |
|---|---|
| dash of salt | 1 tsp vanilla |

Cook, stirring constantly. Boil to 245° (firm ball) Pour into buttered pan. Cool. Cut and wrap in waxed paper as individual pieces.

Note: for chocolate caramel, add 2 squares unsweetened chocolate.

Nuts may be added if desired.

# PASTRY - PIES AND DESSERTS



## MARY JO'S PIE CRUST

1 c flour
1 stick soft oleo
¼ c xxx sugar

Cut together.

Add enough water to hold mixture together.

— Kim Willyard

## PIE CRUST FOR 9" PIE

In a 9" pie pan, combine 1½ c flour, 2 tsp sugar and 1 tsp salt.

Pour ½ c oil and 2 Tbs milk over dry ingred. Mix well and pat in pan. Flute edges if desired.

Good when you haven't a rolling pin.

— Beatrice Linvill

## PIE CRUST— 8 Shells

5½ c flour
1 pound Lard
1 tsp salt (needs more)
1 egg — water

Cut together flour, lard and salt.

Beat egg in measuring cup. Fill to 1 cup with cold water.

Add to flour mixture. Mix well.

(this dough freezes well; it can be either rolled out and frozen flat; or left in balls. Also, if it doesn't roll out well the first time it can be re-rolled without getting tough)

— Lorraine Willyard

## PIE CRUST

Crust for 9" 2-crust pie

2½ c unsifted flour
1¼ c plus 1 tsp crisco
½ tsp salt
½ c milk with egg

Mix flour, salt and crisco together until you have lumps the size of peas. Place egg in measuring cup and fill with milk. Mix well. Add to flour mixture and stir with fork lightly until dough forms a ball. Roll out half and place in pie plate. Fill with your favorite fruit pie filling. Repeat rolling with remaining dough. Seal edges. Flute. Bake.

— Carol Koch

## SARAH'S PIE CRUST

3 c unsifted flour
5 Tbs water
1 egg
1 c lard
1 Tbs vinegar
1 tsp salt

Cut lard into flour and salt. Beat water, egg and vinegar together. Add to flour mixture. Roll on well floured board.

This freezes well.

-- Beth Harker

## COCONUT PIE SHELL

¼ c butter
1 c coconut
1 c flour

Melt butter in skillet. Stir in coconut and flour. Cook over low heat, stirring until mixture is golden brown. Place in pie pan. Cool slightly. Press against sides and bottom of pan. Chill while preparing filling.

## HOT WATER PIE CRUST

| | |
|---|---|
| 1 c shortening | 3 c flour |
| ½ c boiling water | 1 tsp salt |

Pour boiling water over shortening in bowl; beat until creamy. Add flour, sifted with salt; mix to a soft dough with a fork. Wrap in waxed paper and chill thoroughly before rolling.

Pastry for one 9" double crust pie.

— Eileen Andrews

## BUTTERSCOTCH PIE

In a saucepan melt butter the size of a walnut (3 Tbs); add 1 c brown sugar and 4 Tbs milk. Mix together and boil 5 min, stirring constantly.

### Second Part

Beat 2 egg yolks, add 1 big c of milk; blend 2 Tbs cornstarch in a little cold water and add to egg yolks and milk. Add this mixture to sugar and butter and bring to a boil, stirring constantly. Cool slightly and pour into 8" pie shell which has been baked.

### MERINGUE

Beat 2 egg whites with ½ tsp vanilla and ¼ tsp cream of tartar till soft peaks form. Gradually add 4 Tbs sugar; beat until stiff peaks form and sugar is dissolved. Spread atop of pie, sealing to edge of pastry. Bake 12-15 min at 350° or until golden brown. Cool and serve.

— Lieutrella Hively

## * BUTTERSCOTCH PIE

1 c br sugar (packed)      1 pint milk
2 heaping Tbs cornstarch

Cook above ingredients until thick; then add 2 egg yolks well beaten. Pour in baked pie shell. Beat 2 egg whites until stiff; add 2 Tbs sugar for top of pie and brown in oven.

— Lulu Hendrickson
(a Bi-Centennial recipe)

## SWEET CHERRITY PIE

1 c flour      3/4 c chopped nuts
½ c packed brown sugar      ½ c soft oleo

Combine and bake 15 - 20 min at 375° in a 9x13 pan. Stir once. Save ½ c for top of pie. With a spoon, press crumbs into 9" pie plate. Chill.

Filling: 8 oz cream cheese, softened
½ tsp almond extract
1 c xxx sugar
Blend until smooth. Spread on cooled crust.

21 oz can prepared cherry pie filling
1 c whipping cream, whipped and sweetened.
(do NOT substitute frozen whipped topping)
Fold together and fill pie. Top with crumbs. Chill 1 to 2 hours.

-- Carol Koch
-- Lorraine Willyard
-- Sue Harker

## CRAZY CRUST PIE

| | |
|---|---|
| 1 c flour | 3/4 c water |
| 2 Tbs sugar | 2/3 c crisco |
| 1 tsp baking powder | 1 egg |
| ½ tsp salt | |

Combine ingredients in a small bowl. Beat 2 min. Pour into 9" pie pan. Into the center, spoon any prepared pie mix. (black raspberry is our favorite)

Bake 40 - 45 min at 425°. This pie forms its own crust.

— Kim Willyard

## "GONE WITH THE WIND" PIE

| | |
|---|---|
| 2 eggs, beat with fork | 1½ c sugar |
| 1 heaping Tbs flour | 1 stick butter |
| 1 tsp cinnamon | ¼ tsp cinnamon |
| ½ c milk | |

Mix together and pour into unbaked pie shell.

Bake at 400° for 10 min; reduce heat to 350° for about 50 min, or until knife inserted comes out clean.

— Beth Harker

## SOUR CHERRY PIE

Prepare crust for 9" 2-crust pie.

Filling: 2 c sour red cherries 1/3 c sugar
1/3 c cherry juice (use water if fresh cherry)
1/3 c brown sugar 4 Tbs tapioca

Combine and let stand 15 min. Pour into crust. Dot with butter. Top with slitted crust.

Bake 45 - 50 min at 425°.

— Lorraine Willyard

## NEW APPLE PIE

1 c brown sugar
¼ c flour
¼ tsp salt
3/4 c warm water
1 Tbs vinegar
2 Tbs butter
1 tsp vanilla
4½ c pared, cored, sliced apples

Mix together thoroughly brown sugar, flour, and salt. Stir in water and vinegar slowly, mixing thoroughly. Cook over low heat until thick, stirring constantly. Remove from heat; add butter and vanilla; and cool. Pour over apples. Bake at 400° for 50 minutes.

-- Barbara Parker

## SWEDISH APPLE PIE

1½ c apples, diced
½ c nuts
½ c flour
3/4 c sugar
cinnamon to taste
2 tsp baking powder
1 egg, beaten
1 tsp vanilla
dash of salt

Mix apples, nuts, flour, sugar, cinnamon, salt, baking powder together. Beat egg and vanilla and add to mixture. Mix well but gently. Spread in well buttered 9" pie pan. Top with butter pats.

Bake 25 min at 350°.

## DUTCH APPLE PIE

5 to 7 tart apples, sliced

½ c sugar ) Mix together and sprinkle
1 tsp cinnamon ) over apples

Put apple mixture in a 9" unbaked pie shell.

Crumb: 3/4 c flour 1/3 c butter
½ c sugar

Sprinkle over apples. Bake 20 min at 425°
Reduce heat to 375° and cook 20 min more.

— Lorraine Willyard

## HERSHEY CHOCOLATE PIE

Prepare graham cracker crust —

18 regular sized marshmallows ½ c milk
1 Giant Hershey Bar
Melt together over hot water until all is smooth and well blended.

Cool.

Whip ½ pint whipping cream and fold into choc mixture.

Pour into previously baked crust and refrigerate for at least 12 hours.

— Cynthia Hertsel

## RHUBARB PIE

2 c rhubarb 2 Tbs water
1¼ c sugar 1 egg 4 Tbs flour
Mix together. Put in pie shell.
No top crust.

— Velma Leaman

## * PEANUT BUTTER PIE

Cream together ... 3/4 c xxx sugar
1/3 c peanut butter

Place 2/3 in baked pie shell. Save 1/3

Blend together ... 1/3 c flour ½ c sugar
and add to: 2 c scalded milk

Cook until thick; then add 3 egg yolks, beaten, and stir in. Cook a little longer and then add 2 Tbs marg and 1 tsp vanilla. Pour over peanut butter layer inthe pie shell. Beat 3 egg whites stiff, and ¼ tsp cream of tartar.

Blend together: ½ c sugar 1 Tbs cornstarch
and

Add to the egg whites. Beat until stiff and shining. Put on pie, then add 1/3 of first mixture to top of meringue and bake 15 min at 350°. From Martha Oeschle, former pastor's wife. Submitted by ...

— Phyllis Crace
(a Bi-Centennial recipe)

## CUSTARD PIE

(Makes its own Crust)

4 slightly beaten eggs
2/3 c sugar
1 tsp vanilla
1/8 tsp salt
½ tsp nutmeg

Beat eggs; add remaining ingredients with 2 heaping Tbs flour. Beat well. Add 2 c milk. Stir.

Pour into buttered pie pan.

Bake 30 min at 375°.

— Geneva Good

## OATMEAL PIE

3/4 c sugar
2 eggs
½ c coconut
1 stick butter
3/4 c dark br syrup
3/4 c oatmeal (dry)

Combine sugar, butter, eggs, and syrup. Mix well; add coconut and oatmeal. Pour into baked 9" pie shell. Bake 45 min at 350°.

— Carol Koch
— Catharine Anderson

## * SHOO - FLY PIE

1 c sugar
2 c flour
small pinch salt
butter size of a walnut
small pinch soda

Mix the above ingred until the mixture is fine crumbs.

In a different bowl, Mix:
1 c molasses or sorghum
1 c boiling water
½ tsp soda (this will bubble)

Pour into 2 prepared pie crusts. Sprinkle ALL of first mixture on tops. Bake at 400° until liquid has been absorbed into the crumb mixture and is a golden brown.

(Pennsylvania Dutch recipe used by many generations of the Herr family who came to Indiana from Pennsylvania.)

— Berneice Herr

## * BROWN SUGAR PIE ( OR MILK PIE)

This was always a Saturday dinner pie for the people of yesteryear. After doing the weekly baking on a Saturday forenoon, the home-maker usually had some pie dough left. Quickly she dumped the following in a 9" unbaked pie shell.

| | |
|---|---|
| 2/3 c brown sugar | dash of salt |
| 2/3 c flour | dash of cinnamon |

Gently mix with fingers, and gradually add 2 c warm milk, and a bit of vanilla; and mix with fingers.

If a smaller amount of dough is left over -- divide the ingredients in half.

— Veril Pontzius
(a Bi-Centennial recipe)

## LEMON CHIFFON PIE

| | |
|---|---|
| 4 eggs - separated | 1 can Eagle Brand milk |
| 2/3 c lemon juice | 3 Tbs sugar |

Place egg yolks in bowl; mix well. Add milk and continue beating. Add lemon juice slowly, beating until mixture is congealed. Blend in stiffly beaten egg whites to which the 3 Tbs sugar has been added. Pour into a baked graham cracker crumb pie shell.

Place in freezer and freeze.

Remove from freezer 10 min before serving. This makes 2 pies. You can use lime juice instead of lemon juice if you prefer.

— Mary Jane Barber

## * FINGER CREAM PIE

1 c cream (OR 1/3 c canned milk & 2/3 c reg milk)
1 c sugar (mix brown and white)
2 Tbs flour

Mix sugar and flour lightly together and pour in the pie crust; then add milk and stir right in the pie crust. Sprinkle with nutmeg or cinnamon. Dot with butter.

Bake 10 min at 400°; reduce heat & bake 45 min at 350°.

— Susan Bundy
(a Bi-Centennial recipe)

## LIME PIE

Crust: 1¼ c graham cracker crumbs
3 Tbs sugar
1/3 c butter

Combine crumbs and sugar in pie pan. Stir in the melted butter. Mix and pack into 9" pie pan, press firmly to bottom and sidea. Bake 8 min at 350°. Cool. Chill — fill.

Filling: 1 sm bottle 7 Up
1 sm box lime jello
1 pint vanilla ice cream

Heat 7 Up to boiling and dissolve the lime jello in it. Add 1 pint vanilla ice cream; stir until melted.

Pour into crust; refrigerate until firm.

— Sue Harker

## PAPER BAG APPLE PIE

5-6 sliced apples
2 Tbs flour
2 Tbs lemon juice
½ c sugar
½ tsp nutmeg or cinnamon
unbaked pie shell

Topping: ½ c light br sugar)
½ c flour ) Cut together
½ c oleo )

Slide pie into heavy brown paper bag. Fold end over twice and fasten with paper clips. Place on a cookie sheet.

Bake 1 hour or until apples are tender — 425°

— Janet Shatzer

## VELVETY CUSTARD PIE

Thoroughly mix:

4 eggs slightly beaten
½ c sugar
½ tsp salt
1 tsp vanilla

Slowly stir in: 2½ c scalded milk

Pour into unbaked 9" pie shell (with high fluted edges). Dash top with nutmeg. Bake 5 min at 475°; reduce heat to 425° and bake 10 min longer or until knife inserted halfway between center and edge comes out clean. Cool on rack.

Bottom crust stays flaky!

— Geneva Good

## * PUMPKIN PIE

1 small c pumpkin
½ c sugar
1½ c milk
1 egg
½ tsp cinnamon
1 level tsp ginger
¼ tsp salt
1 tsp flour

Mix pumpkin, sugar, flour, cinnamon, ginger and egg. Stir well. Add milk and stir well again. Pour in pie shell and bake.

Alice Martin (Gail Martin's grandmother) left Mrs. George Ringel's at noon on the day I came to work. She had cooked pumpkin in the forenoon and asked me if I knew how to make pumpkin pie. I had never made one in my life (my father didn't like them so we never had pumpkin pie at home). She gave me her recipe and I've used it ever since and never found another more tasty or foolproof.

— Ruth Orcutt
(a Bi-Centennial recipe)

## PUMPKIN PIE

2 c pumpkin
3/4 c br sugar (packed)
1½ tsp cinnamon
½ tsp ginger
¼ tsp allspice
¼ tsp nutmeg
½ tsp salt
2 eggs
1/3 c boiling water and 1 can Milnot

Mix together and pour into a 9" unbaked pie shell.

Sprinkle 2/3 c chopped pecans on top.

Bake at 400° 30 - 35 min or until done.

— Lorraine Willyard

## RITZ PIE

| | |
|---|---|
| 3 egg whites | ½ tsp baking powder |
| 1 c sugar | 2/3 c chopped nuts |

14 Ritz crackers crushed coarsly
½ tsp vanilla

Add baking powder to egg whites and beat until stiff; add sugar gradually and vanilla. Fold in broken nuts and ritz crackers. Pour into 9" pie pan. Bake 30 min at 325°. Cool.

Filling: ½ c butter )
3/4 c sugar) Cream together

Blend in 2 squares melted chocolate
1 tsp vanilla

Add 2 eggs, one at a time and beat each 5 min

Pour into baked pie shell.
Top with whipped cream. Refrigerate.

-- Lorraine Willyard

## * BREAD AND MILK PIE

| | |
|---|---|
| 4 Tbs flour | 1 slice bread, cut fine |
| 1 c sugar | cinnamon or nutmeg |

cream or milk to fill pie crust ( if using milk, add some butter)

Put flour and a slice of bread cut fine in pie crust. Then fill with cream. Sprinkle on cinnamon or nutmeg. Bake in not too hot oven until firm.

This is my great grandmother's recipe.

-- Catharine Anderson
(a Bi-Centennial recipe)

## * LEMON PIE

1 c sugar
3 eggs
1 lemon

Separate eggs. Beat yolks; add ½ c sugar, juice and grated rind of lemon. Cook in double boiler until it thickens. Let cool.

Beat whites very stiff; add ½ c sugar and the cooled cooked mixture. Fill baked pie crust and brown quickly in very hot oven.

-- Elinore Slagg
(a Bi-Centennial recipe)

## * DUTCH APPLE PIE ( OR FRENCH)

Unbaked 9" pie shell
6 tart apples - sliced
2/3 c sugar
1 tsp cinnamon

Crumble and put on top of first mixture:

2/3 c brown sugar
½ c butter
1 c flour

Bake 15 min at 400° and turn to 350°.

-- Veril Pontzius
(a Bi-Centennial recipe)

## STRAWBERRY PIE FILLING

1 c sugar
1 c water
3 Tbs Corn Starch
2 Tbs white Karo
Red food coloring.

Bring to boil -- ADD 2 Tbs strawberry jello -- Cool and pour over berries. Let set. Wheen cool put in baked pie shell.

-- Rae McCay

## * OLD FASHIONED CUSTARD PIE

3 large eggs
½ tsp salt
2 2/3 c milk
½ c sugar
½ tsp nutmet
unbaked pie shell

Beat eggs slightly -- then add sugar, salt, nutmeg and milk. Beat well together and pour into unbaked pie shell. Bake 40 - 50 min at 375°. Sprinkle with nutmeg if desired. Makes 1 very large pie or two 8" pies. This is a very good South Carolina recipe.

— Edna Duncan

## *OLD-TIME SUGAR-CREAM PIE

1 c sugar
2/3 c br sugar
½ tsp nutmeg
½ c flour
½ tsp salt

Combine ingredients. Then stir in:

1 c boiling water
1 tsp vanilla
1 c cream (OR milnot)

Mix well and pour ingred into a 9" pastry lined pie pan. Bake in hot (450°) oven 10 min; reduce heat to 350° and bake 40 min.

-- Cynthia Hertsel

## * RHUBARB CUSTARD PIE

2 c rhubarb, cut up
1½ c sugar
3 Tbs flour
5 Tbs water
2 eggs

Beat eggs, then add remaining ingredients and pour in unbaked shell. Bake at 450° 5 min then finish at 350°

— Waneta Crace

ALL RECIPES ON THIS PAGE ARE BI-CENTENNIAL RECIPES.

## JELLO DESSERT

3 c water -- bring to boil and add
1 (3 oz) pkg or orange jello and
1 box vanilla pudding mix

Boil together 3 minutes. Cool completely.

Add: 1 can mandarin oranges
2 c Cool Whip

Put in pan and cut in squares when ready to serve.

-- Nadine Shoemaker

## APPLE DATE CRUMBLE

1 packet or ½ pkg date-muffin mix
¼ c br sugar
1 tsp cinnamon
1 tsp nutmeg
¼ c water
4 C sliced pared tart apples
1 Tbs lemon juice

Combine muffin mix, brown sugar and spices. Spread half the apples in bottom of 8" round baking dish. Top with ½ dry muffin mix. Repeat layers.

Combine water and lemon juice. Drizzle over all. Bake 35 to 40 min at 375°. Serve warm with cream or ice cream. Makes 6 - 8 servings.

-- Helen Helmer

## CHAMPAGNE DESSERT

8 oz cream cheese, softened
3/4 c sugar
2 bananas, mashed
10 oz pkg strawberries, include juice
1 med size can pineapple tidbits
½ c chopped English walnuts

Mix above ingred with 1 large carton of Cool Whip and freeze in loaf pan.

-- Mildred Ray

## FROZEN DESSERT

8 oz cream cheese 3/4 c sugar
Blend together and then add:

1 sm box frozen sliced strawberries
1 sm can crushed pineapple
2 sliced bananas
chopped nuts
½ pint cream whipped or 1 lg Cool Whip

Mix well. Freeze. Remove 2 hours before serving.

-- Catharine Anderson

-- Mildred Ray

## STRAWBERRY DELIGHT

1 box Danish Dessert (junket) strawberry flavor
1 sm box frozen strawberries
1 angel food cake (uniced)

Completely line oblong pyrex dish (sides and bottom) with thin slices angel food cake.

Prepare dessert as indicated on box. While hot dribble some over cake to fill in seams, etc.

Add strawberries unthawed, then bite size pieces of cake (as much as desired -- need not be rest of cake) and pour into lined dish.

Chill overnight if possible in refrigerator, or at least 4 hours before serving.

It's delicious!

-- Jane Tschantz

## *PIE PLANT (RHUBARB) COBBLER

½ c sugar
butter size of egg
1 egg
pinch of salt
1 c milk
3 tsp baking power

enough flour to make a little thicker than cake batter.

Mix as for cake. Pour half of batter in 12" round or square greased baking pan. Sprinkle with flour (like making a pie) and ½ c sugar. Cover generously with sliced pie plant. Again sprinkle with ½ c sugar and more flour. Bake 1½ hours in very slow oven (about 300° and watch closely. It may not take that long.)

-- Thelma Shrock
(a Bi-Centennial recipe)

## WHITE DESSERT

4 egg whites, beat stiff like merangue
1 c sugar -- add slowly as you beat.

Fold in: 1 tsp vanilla ½ c chopped nuts
35 crumbled Ritz crackers

Bake at 350° for 18 - 20 min. Cool.

Spread on: 1 large Kool Whip
1 can angel flake coconut, on top

-- Jeanie Phillips

## ICE CREAM SPECIAL

2½ c fine graham cracker crumbs
½ c butter
2 c xxx sugar
3 eggs, beaten
3 squares chocolate
1 c chopped nuts
1 tsp vanilla
2 quarts ice cream, your choice of flavor

Sprinkle 1½ c crumbs in 9x13" pan.
Melt butter, & choc over low heat, stirring constantly till it comes to a boil. Stir in sugar, nuts, eggs and vanilla. Pour over crumbs evenly. Spoon softened ice cream over and sprinkle with remaining crumbs. Freeze until needed.

(Slices of angel food cake can be used instead of the graham crackers if preferred.)

Peppermint stick ice cream is great in this!

-- Lorraine Willyard

## ANGEL DELIGHT

Mix: 12 graham crackers crumbed
3 egg yolks, well beaten
1 c sugar
1 c nuts

Add: 3 egg whites, stiffly beaten
½ tsp baking powder

Pour into well greased 8" square pan. Bake 45 min at 300°. Cool completely. Cut into bite-size squares.

Shortly before serving fold squares into Cool Whip, 1 large and 1 small.

Especially pretty served from crystal bowl.

Cookbook committee

## PIE FILLING DESSERT

1 can Eagle Brand sweetened condensed milk
1 can crushed pineapple, drained
1 can Thank You Strawberry or Cherry Pie filling
1 c chopped nuts
1 large cool whip

Combine above ingredients. Pour into 9x13" pan. Refrigerate.

-- Mildred Ray

## * FRENCH PUDDING

½ lb (about 4 c) vanilla wafers
1 c xxx sugar
2 eggs
½ c butter
½ c chopped walnuts
6 or 7 maraschino cherries, chopped
1 c whipped cream

Crumb wafers. Put half of crumbs on plate. Cream sugar and butter together. Add well beaten eggs, then beat whole mixture of sugar, butter, and eggs. Place this mixture on top of wafer crumbs. Then whip cream, put cherries and nuts in whipped cream and place this on top of first mixture. Then add rest of wafer crumbs. Let set overnight in refrigerator.
Recipe from Rozzie Reeg, submitted by

-- Jana Reeg
(a Bi-Centennial recipe)

## FROZEN DESSERT

Dissolve 1 box orange jello in 1½ c boiling water and 1 c sugar. Add 1 c orange juice and 1 lb can crushed pineapple, not drained. Freeze. Top with whipped cream.

## SWEET CHERRY CREPES

3/4 c milk
2 Tbs sugar
2½ Tbs flour
2 egg yolks
1 Tbs butter
½ tsp vanilla
1 Tbs rum
½ c heavy cream, whipped
15 crepes
2 tsp cornstarch
2 tsp lemon juice
½ tsp almond extract
1 can or jar (17 oz) dark or light sweet cherries

Scald milk. In top of double boiler beat tog sugar, flour, and egg yolks. Add milk and mix well. Cook over boiling water until very thick, about 5 min. Remove from heat and stir in butter, vanilla and rum. Cool. Fold in whipped cream. Spread mixture on crepes and fold crepes in quarters. Arrange on serving plate.

Drain cherries, reserving syrup. Combine cherry syrup in sm saucepan with cornstarch and lemon juice. Cook over med heat until thick and clear. Add cherries and heat through. Stir in almond extract. Serve warm cherry sauce over filled crepes. Makes 5 or 6 servings.
(Note: if canned light sweet cherries are used, a few drops of red food coloring may be added to tint the sauce if desired.)

## CREPES

2 eggs
3/4 c flour
2 Tbs sugar
dash of salt
1 c milk
1 Tbs butter melted

In blender container, combine eggs, flour, sugar, salt and milk. Blend until smooth. Add melted butter and blend a few seconds longer. Let stand for 1 hour. Heat crepe pan and brush with butter Pour in just enough batter to cover bottom of pan, rotating pan to coat evenly. Brown on both sides, turning once. Repeat until all batter is used.

Makes about 15 (6 or 7") crepes.

-- Rae McCay

## FROZEN STRAWBERRY FLUFF

CRUST:
2 c flour
3/4 c brown sugar
1 stick oleo

Cut oleo into brown sugar and flour mixture and then press into 9x13" pan. Bake until lightly browned -- about 10 min at 325°. Cool completely Crumble. Reserve 1 c crumbs for topping. Put remaining crumbs into the 9x13" pan.

FILLING:
2 egg whites
2 Tbs lemon juice
1 1/3 c sugar
1 qt frozen strawberries

Beat all ingred tog at high speed about 20 min until mixture is stiff and large in volume. Fold in 1 lg Cool Whip. Spread over crumbs. Top with reserved crumbs. Freeze overnight.

-- Lorraine Willyard

## CRUNCHY ICE CREAM BARS

½ c corn syrup
½ c peanut butter
1 pint brick ice cream
4 c Kelloggs Cocoa Krispies

Mix corn syrup thoroughly with peanut butter. Add cocoa krispies and stir until well coated. Press mixture evenly and firmly into bottom of 9x13" pan. Place in freezer until firm. Cut into twelve 3" squares and place a slice of ice cream between each two squares. Cut each square into two bars. May be wrapped in aluminum foil and stored in freezer.

-- Sue Harker

## OZARK PIE

1 1/3 c sugar
6 Tbs flour
1 c diced apples
½ c nuts
3 tsp baking powder
dash of salt
2 eggs

Mix ingredients together and pour into buttered 9x13" pan. Bake 25 min at 350°. (This will puff way up and then sink to make a chewy crust when it cools.) When completely cooled, fill pan to top with vanilla ice cream. Top with 6-8 (large) crushed Heath Bars. Freeze.

Especially good with hot fudge syrup on top:

1 c sugar
¼ c milk
3 Tbs cocoa
1 tsp butter
1 tsp vanilla

Bring to boil in small pan. Let boil 1½ - 1 minutes. Stir well.

— Lorraine Willyard

## APPLE PUDDING

1½ c chopped apples
1 c nut meats chopped

(sift together: 1 c sugar
½ tsp salt
1 tsp soda
1 c flour )

1 egg beaten
3 Tbs oleo or butter
1 tsp vanilla

Mix and bake 45 min in 8x8" pan.

(No liquid in this as egg and apples make it moist. No frosting, but whipped cream is great to top it with!)

— Mary Magley

## CHERRY SUPREME

2 c graham cracker crumbs  ¼ c chopped nuts
1/3 c melted butter  4 Tbs brown sugar
1 pint whipping cream -- whipped
1 tsp vanilla  4 Tbs xxx sugar
8 oz pkg miniature marshmallows
1 lb 6 Oz can cherry pie filling
a few chopped nuts

Blend crumbs, nuts, butter and brown sugar. Put graham cracker crumb mixture in bottom of 9x13" pan. Whip cream with vanilla and xxx sugar. Spread a layer of whipped cream on crumbs. Push layers of marshmallows into the cream. Cover with cherry pie filling. Cover with remainder of whipped cream. Sprinkle a few chopped nuts on top. Allow to stand overnight in refrigerator. Yield: 12 - 15 servings.

## * MARINGUES

Add ¼ tsp salt and 1 tsp baking powder to 6 egg whites. Beat stiff.

Mix: 2 tsp vanilla  2 tsp vinegar
2 tsp water

Add 2 c sugar (sifted) and the liquid alternately to the egg whites, beating all the time. Beat 2 min on high speed.

Drop by tablespoonfulls on waxed paper.

Bake for 1 hour 15 min at 275°.
Makes 18 patties.

This meringue recipe was Mrs. Verlin Vernon's, wife of a former pastor. She served them at a circle meeting in the parsonage one evening.

-- submitted by Ruth Orcutt
(a Bi-Centennial recipe)

## FROZEN DESSERT

1½ c crumbled coconut bars
½ c finely chopped nuts
1 or 2 (to taste) Cool Whip
Mix together and put half in greased loaf pan

Spread 1 quart lime sherbert over this.

Add remainder of crumb mixture.

Freeze.

-- Cynthia Hertsel

## NUT STRUDLE

5 c flour)
1 lb oleo) Cut together as for pie dough

Dissolve 1 pkg yeast in 3 egg yolks and then add them and ½ pint sour cream to flour mixture. Mix all together well and shape into about 5 balls. (refrigerate up to 2 weeks if desired)

When ready to bake, roll out balls of strudle dough, using xxx sugar rather than flour, into a rectangle. Fill; roll as a jelly roll, curve slightly, making cuts about halfway through the roll every 2-3". Bake 20 min @ 350° or until browned.

### FILLING (enough for 3 strudles)

2 c ground nuts
½ c coconut
1 c sugar
3 egg whites beaten

## * CHERRY FLUFF

1 can Thank You Cherry Pie Filling
1 can Eaglebrand Sweetened Condensed Milk
1 dan crushed pineapple, drained
9 oz Cool Whip
Combine all ingredients and refrigerate.

— Rosalie Armstrong
(a bi-centennial recipe)

✓

## BUTTERSCOTCH SUPERB

1 c flour
1 c nuts
1 stick melted oleo

Mix together & spread in bottom of 10" pan. Bake 15 min at 300°

Blend ... 8 oz softened cream cheese
1 c xxx sugar
Fold in 1 c cool whip
Whip together. Spread on cooled crust.

Prepare 2 pkgs butterscotch pudding by pkg directions, using ONLY 3 c milk. Cool. Spread over cream cheese mixture.

Top with 1 oz cool whip & nuts.

-- Lorraine Willyard

## ECLAIR DESSERT

2 pkgs (sm) instant vanilla pudding
3 c milk
9 oz Cool Whip
Graham crackers (whole)

Topping:

| | |
|---|---|
| 2 squares semi-sweet choc | 2 Tbs corn syrup |
| 6 Tbs margarine | 1 tsp vanilla |
| 1½ c xxx sugar | 3 Tbs milk |

Mix pudding mix, and milk; fold in cool whip. Line bottom of 9x13" pan with a layer of whole graham crackers. Spread ½ pudding over crackers, another layer of crackers, layer of pudding, and a final layer of crackers. (3 layers of crackers)

Topping: melt the choc squares & margarine; add corn syrup, vanilla, xxx sugar, and milk. Pour over pudding and refrigerate at least 10 hours.

-- Nadine Shoemaker

## TRIPLE LEMON CHEESE CAKE

1 pkg Betty Crocker Lemon Super Moist Cake Mix
½ c flaked coconut    1/3 c soft oleo
1 egg

Beat in large bowl -- low speed -- until crumbly
Press lightly in ungreased 9x13" pan.

Beat: 2 (8 oz each) pkg cream cheese
2 eggs    3/4 c sugar
1 tsp grated lemon peel

Beat until smooth and fluffy. Spread over cake mixture. Bake until set. 20-25 min at 350°

Cool.

Mix: 2 c dairy sour cream
¼ c sugar

Mix until smooth. Spread over cake. Cool.

Spread 1 - 22 oz can lemon pie filling on top.
Cover and refrigerate at least 8 hours.

-- Geneva Good

## * RHUBARB CRUNCH

1 c flour    ½ c butter
3/4 c rolled oats    1 tsp cinnamon
1 c brown sugar

Mix until crumbly. Place ½ of mixture into a greased 8" square baking dish. Put in 4 c diced rhubarb.

Combine: 1 c sugar    2 Tbs corn starch
1 c water    1 tsp vanilla

Cook until clear. Pour over rhubarb and top with remaining crumbs. Bake 1 hour at 350°

-- Barbara Parker
(a Bi-Centennial recipe)

## * PLUM PUDDING (SUET PUDDING)

1 c seedless raisins
½ c sugar
2 c flour
3/4 c nuts
¼ tsp allspice
1 tsp salt
1 tsp baking powder
1 c suet
½ brown sugar
1 c sour milk
1 tsp soda
2 tsp cinnamon
1 tsp nutmeg
¼ tsp cloves

Cook raisins 15 min. Drain and dry. Mix all dry ingredients. Then add milk in which soda has been dissolved. Steam - bake for 2 hours.

### SAUCE

1 c sugar
1 c brown sugar
lump of butter size of a walnut
vanilla
3 level Tbs cornstarch
salt
about 2 c water

Cook until desired thickness

-- Grace Rice
(a Bi-Centennial recipe)

## COCONUT MACAROON DESSERT

1 large Cool Whip
18 macaroons (crumbled)
1 c chopped nuts
1 tsp vanilla

Fold cookies, nuts & vanilla into the cool whip. Spread ½ mix into 9x13" pan

Spread ½ gallon rainbow sherbert (softened long enough to spread easily) over the cool whip mixture. Spread remaining cool whip mixture on top of the sherbert.

Freeze at least 24 hours. Serves 15-18

-- Lorraine Willyard

## PUMPKIN SQUARES

2¼ c flour
½ tsp soda
½ tsp allspice
2½ tsp baking powder
½ tsp nutmeg

Sift ingred together; set aside.

4 eggs
1 c sugar
1 c br sugar
3/4 c marg, melted
½ c chopped nuts
1½ c mincemeat
1 lb can pumpkin

Beat eggs and add sugar gradually. Mix well. Blend in remaining ingredients. Add this to dry ingredients, just mixing enough to combine.

Bake in 9x13" pan at 325° for 55 - 60 min.

-- Barbara Parker

## RHUBARB CRUNCH

Crumb Topping:

1 c sifted flour
3/4 c uncooked rolled oats
1 c brown sugar, firmly packed
1 tsp cinnamon
½ c butter, melted

Fruit Mixture:

4 c diced rhubarb
1 c sugar
1 c water
1 tsp vanilla
2 Tbs corn starch
Whipped cream (optional)

Mix tog crumb topping ingred until crumbly. Press half of crumbs into greased 9" layer pan. Cover with rhubarb.

In saucepan combine sugar, cornstarch, water and vanilla. Cook, stirring, until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour. Cut in squares. Serve warm, plain or with whipped cream. Serves 8.

-- Barbara Parker

## APPLE WHEAT GERM CRISP

4 or 5 med apples
3/4 c flour
½ tsp salt
1 egg

½ - 1 c sugar
1 tsp baking powder
1/3 c wheat germ
1/3 c melted margarine

Peel and slice apples into buttered baking dish. Sift flour, sugar, salt and baking powder together. Add wheat germ and blend with fork. Break egg into this mixture and stir with fork until crumbly. Spread evenly over apples, pour shortening on top.

Bake at 350° for 45 min or until light brown. Can sift cinnamon or nutmeg on top before baking.

-- Linda Sevier

## PEACHES & CREAM

Sift together: 3/4 c flour ½ tsp salt
1 tsp baking powder

Add: 1 sm pkg vanilla pudding (NOT instant)
3 Tbs butter 1 egg
½ c milk
Beat two minutes.

Pour into loaf pan. Drain 1 lg can sliced peaches (reserve the juice). Put peaches over batter.

Combine in small bowl: 8 oz cream cheese
and ½ c sugar
Beat 2 minutes. 3 Tbs peach juice

Spread over peaches; sprinkle with 1 Tbs sugar and ½ tsp cinnamon. Bake 30 - 35 min at 350°

-- Mary Seymoure

This is ½ of recipe p.43 in Nappanee Missionary cookbook

## ELEGANT CHEESE SQUARES

1 c graham cracker crumbs
¼ c soft margarine
8 oz cream cheese softened
1/8 tsp salt
1 tsp lemon juice
1½ c thawed Cool Whip
3 Tbs sugar

½ c sugar
½ c milk
1 tsp vanilla

Combine crumbs and 3 Tbs sugar. Add butter; mix well. Press firmly with back of spoon over bottom and sides of 8" square pan. Beat cheese until smooth and fluffy. Add ½ c sugar gradually, beating constantly. Add salt. Blend in milk, lemon juice and vanilla. Then blend in cool whip. Pour into crumb-lined pan. Chill until set -- at least 3 hours. Cut into squares. Garnish with lemon twist and mint leaf. Or serve with chilled cherry or strawberry filling on top. Cut after the pie filling is on top. 8 servings.

-- Karen Marlow

## SPICY APPLE CRISP

4 or 5 cooking apples
½ c br sugar, packed firm
½ tsp cinnamon
1½ c bread crumbs
2 Tbs lemon juice
¼ c raisins
2 Tbs flour
¼ c butter, melted

Peal and chunk apples. Add lemon juice, raisins, ¼ c br sugar, cinnamon and flour. Toss lightly. Spoon into shallow baking dish 4 or 5x8. Combine crumbs, ¼ c br sugar and butter. Sprinkle over top of apples.

Bake 40 - 45 min at 375°.

-- Blanche Lawrence

## MOM'S FAVORITE CHEESE CAKE

| | |
|---|---|
| 24 oz cream cheese | 1½ c sugar |
| 5 eggs | 1 Tbs lemon juice |
| 1½ tsp vanilla | |

Cream softened cream cheese. Add sugar alternately with eggs. Add lemon juice and vanilla. Pour into deep baking dish (spring-form pan if possible) lined with graham cracker crust. Bake 50 min at 325°. Cool & refrigerate. Serve as is, or top with cherry pie filling. (or blueberry pie filling is good too)

— Lorraine Willyard

## PRETZEL STRAWBERRY DESSERT

30 curly fat pretzels (crushed)
3/4 c melted butter
3 Tbs sugar

Mix together. Spread evenly in 9x13" pan
Bake 8 min at 400° (Do not burn)
Cool.

Cream 8 oz pkg Philly Cream Cheese
Add 1 c xxx sugar
Fold in 1 pint whipped cream (9 oz)
Spread on cooled shell

Combine ... 2 (3 oz each) strawberry jello
2 c boiling water
20 oz frozen strawberries
Let stand until jello is slightly thick.
Pour over Philly cream chese mixture.
Let stand until firm.

This crust is good for other desserts!

— Millie Mullendore

## CHEESECAKE SUPREME

1 10" pie    10 - 12 servings    Can be frozen

20 Fig Newtons (cookies)    ¼ c butter
16 oz cream cheese    1 c sugar
4 eggs    12 oz dairy sour cream
1 can crushed Pineapple (15½ oz)
¼ c sugar    1 tsp vanilla

Crumble cookies (done easily in blender). Place butter in 10" pie plate, place in microwave oven and cook ½ to 1 min until melted, pour in crumbs and mix with melted butter until evenly moistened. Press evenly on sides and bottom of plate and chill.

Place cream cheese, sugar and eggs in blender, blend on high speed 1 min. (If using electric mixer, use large bowl and beat on high speed for 3 min). Drain pineapple in colander, pressing out as much juice as possible. Stir drained fruit into cream cheese mixture, blending well. Pour into crust, place in oven for 12 - 14 min. Stir together sour cream, sugar and vanilla. Spread over cheesecake, return to micro for 2 min. Cool and refrigerate 3 hours before serving.

— Irene Fesler

## BLUEBERRY PUDDING

½ c sugar
3 Tbs shortening
½ c milk
1 pint blueberries
1 tsp salt
1 tsp baking powder
1 c flour

Cream sugar and shortening. Sift flour, salt and baking powder. Add the milk to make a dough. Spread in a greased 9" pan.

Put the blueberries over top of dough. Mix 1 c sugar and 1 Tbs cornstarch and sprinkle over berries. Then over all, pour 1 c boiling water.

Bake at 350° for 30 - 45 minutes.

— Rae McCay

## CHOCOLATE MINT REFRIGERATOR DESSERT

Use 9x13" pan — best if made 2 days before use.

Bottom crust: 20 crushed Oreo cookies

Filling: 1 pint whipping cream, whipped
2 c miniature marshmallows
1 c colored mints, crushed

Topping: 10 crushed oreos.

— Cookbook Committee

## TAPIOCA

5 c boiling water 2/3 c tapioca(pearl)
Boil for ½ hour, not more and not less.
Stir often.
Add 1 box strawberry jello and 1 c sugar.
When cool, add 1 c crushed pineapple, drained, and fold in 1 pint whipped cream. Bananas may be added if desired.

# MEAT - FISH
# POULTRY - EGGS

## * HAM ROLLS

4 large hard rolls OR 6 - 8 regular buns
½ med onion chopped ½ lb sharp cheese shredded
1 or 2 Tbs green pepper (fresh or frozen)
2 Tbs catsup 3 Tbs pickle relish
2¼ oz can deviled ham 3 Tbs cream or oil

Chop onion and green pepper rather fine and mix with shredded cheese, catsup, pickle relish, deviled ham and cream or oil. Fill buns with mixture; wrap in aluminum foil and bake in a moderately hot oven for about 10 minutes.

-- Arline Jones
(a Bi-Centennial recipe)

## BALOGNA SANDWICHES
(to be frozen)

1 lb balogna, ground ¼ c scant mustard
½ c mayonnaise 1 Tbs chopped onion
2 Tbs sweet pickle relish
3/4 lb Velvetta cheese, ground

Combine ingredients. Spread in hot dog buns or hamburger buns. Wrap individually in foil and freeze. Heat 35 - 40 min at 325°.

Great for unexpected guests or just to have on hand for the family.

-- Lorraine Willyard

## CREPES

1½ c milk
4 eggs
2 Tbs sugar
1 c presifted flour
½ tsp salt
1 Tbs melted butter

Put ingred into blender. Blend 15 seconds, stopping once to stir down. Let stand 30 min. Heat a small frying pan. Brush generously with butter. Pour in about 2 Tbs batter; tip & swirl pan to cover bottom with thin layer. When underside is brwn, turn to brown the other side. Makes about 12 crepes.

## SEAFOOD CREPE FILLING

2 c diced seafood (lobster, shrimp, crab, scallops)
1 c chopped mushrooms

Add to a sauce made by melting ¼ c butter, add 4 Tbs flour, 1½ c milk, 2 cans cream of shrimp soup, ½ c lemon juice, ½ c dry sherry. Cook, stiring constantly until the sauce thickens. Add ½ c grated swiss cheese along with the seafood & mushrooms.

Place a big spoonfull of the seafood mixture in the middle of each crepe and roll crepes into cylindrical shapes. Arrance crepes close together in a lightly buttered baking dish, spoon over rest of sauce, sprinkle top with ¼ c grated swiss cheese. Refrigerate until you are ready to bake.

15 to 20 min before serving, set in upper third of preheated 425° oven until bubbling hot and cheese topping has browned lightly.

(This may also be made up and frozen. Do not thaw before reheating. Bake frozen 35 min at 375° or until sauce is bubbling.)

When filling the crepes, try to get mostly seafood and less of the sauce inside.

— Betsy Gates

## CHICKEN CREPE FILLING

2 c diced, cooked chicken
1 c chopped mushrooms - cooked

Add sauce:

Melt ½ c butter
Stir in 2/3 c flour            1 c milk
2 c chicken broth            ½ c lemon juice
½ c white wine
Stir until this thickens and add
¼ c grated swiss cheese

Follow directions for Seafood Crepes.

-- Betsy Gates

## PIZZA CASSEROLE

12 oz wide noodles            1½ lbs hamburger
3 c prepared pizza sauce            2 tsp salt
2 c shredded Mozzarella or American Cheese

Cook noodles in boiling water -- 3 qts water plus 1½ Tbs salt -- two to three minutes; drain. Brown hamburger, drain excess fat. Add pizza sauce, salt, pepper; stir to blend.

Place half the noodles in a 3 qt baking dish. Cover noodles with meat sauce and sprinkle with half the cheese. Repeat the layers.

Bake in preheated 350° oven 20 to 25 minutes or until cheese melts and mixture is bubbly.

Serves 6.

### HAMBURGER AND CARROTS

1 lb hamburger
2 med onions

Fry until brown. Drain off grease.

Add: 1 c rice (cooked)
1 can tomato soup
1 c carrots cooked and diced

Put all in baking dish and bake 1 hour at 325°.

-- Ruthie Zent

### CHICK-A-LICK

1 sm chicken, roasted & picked from bones, and cut into bite size pieces
8-10 green stuffed olives
3 hard cooked eggs, cut into bite size pieces
1 c crushed saltines
broth from chicken
2 Tbs onions

Mix chicken, olives, eggs, saltines and onion. Add broth until mixture is very moist. Bake 45 min at 350°.

-- Kris Dickinson

### * BARBECUED LIVER

1½# beef liver sliced
6 slices bacon diced
½ lg onion chopped
¼ green pepper chopped
3/4 c brown sugar

½ c vinegar
1 tsp salt
1/8 tsp pepper
¼ tsp marjoram
¼ tsp rosemary

Cook bacon until light brown. Add all other ingredients. Lay liver out flat in casserole. Pour sauce over. Bake 25-30 min at 350°.

-- Lynn Fesler
(a Bi-Centennial recipe)

## * SALMON SHORTCAKE

Make a sauce of the following:

| | |
|---|---|
| 2½ c milk | 1 tsp curry powder |
| 5 Tbs flour | 2 c canned salmon |
| 5 Tbs butter | ¼ tsp salt |
| | dash of pepper |

Melt butter, add flour, stir into butter; then add milk gradually stirring constantly. Cook over medium heat until sauce thickens. Add curry powder, salt and pepper; then add the salmon. Let cook together slowly for approx 10-15 min. Serve over hot baking powder biscuits which have been split, shortcake fashion. (From the kitchen of Mrs. Joe Trump.

— submitted by Phyllis Crace
(a Bi-Centennial recipe)

## PARTY HOLIDAY HOT DOGS

| | |
|---|---|
| 1½ c ketsup | 1 c cooking sherry |
| ½ c brown sugar | 2½ lb diced hot dogs |
| 2 Tbs onions minced | |

Bring to bubble and simmer 1 hour. Serve in fondue pot.

— Eloise Lambert

## * STUFFED PIMENTOES OR SWEET PEPPERS

Remove stem end and seeds from pimentoes. Soak in salt water overnight. Fill with cabbage salted as for table use; let them come to a boil in a syrup made of equal parts of sugar and vinegar. Pack in a jar. Pour boiling syrup over them and seal.

— Beatrice Linvill
(a Bi-Centennial recipe)

## CHINESE PORK & RICE

2/3 c uncooked rice
2 Tbs oil
Fry until golden brown

1½ c boiling water
1 bullion cube
2 tsp soy sauce
1 tsp salt
Add ingred; cook covered 20 minutes

1 med onion, chopped
2 stalks celery chopped
1 green pepper, chopped
1 c cubed cooked pork
Add; cook covered 10 minutes

4 servings.

-- Lorraine Willyard

## CRABMEAT SALAD

5½-6 oz crabmeat
1 sm rib celery, minced
1 Tbs onion chopped
1 Tbs dill pickle relish
2 Tbs mayonnaise
1 Tbs yogurt, plain
1 Tbs lemon juice
1 hard boiled egg chopped
Salt, pepper & paprika to taste
Lemon wedges, lettuce, parsley

Combine crab, celery, onion, relish, mayonnaise, yogurt, lemon juice and egg, tossing lightly. Season to taste. Arrange on beds of lettuce, garnished with lemon wedges and parsley.

Makes 3 servings, 120 calories each if you use low-calorie mayonnaise & low-fat yogurt.

-- Irene Fesler

## QUICK CRABMEAT SPREAD

5½-6 oz crabmeat
1½ Tbs mayonnaise
1 Tbs lemon juice
2 tsp onions
Salt and pepper to taste

Stir together and chill. Use as sandwich filling or cracker spread.

## GROUND BEEF CHEESE CASSEROLE

8 oz pkg noodles, cooked
1 lb ground chuck browned
¼ tsp salt
¼ tsp garlic powder
2 (8 oz) cans tomato sauce

Mix together: 1 c sour cream
3 oz pkg cream cheese
¼ c cottage cheese
6 green onions, chopped

Layer noodles, meat sauce, and cheese mixture each twice in a 2 quart casserole dish. Bake at 350° for 1 hour. Serves 6.

-- Lynn Fesler

## * CHICKEN POT PIE

Make dough as for biscuits with baking powder, and cut in small squares after rolling to ¼" thick.

Have a rich broth of chicken, beef, or smoked meat. In the meat broth, slice a small onion and a small potato. After broth boils, drop squares of dough in and let cook about 10 to 15 minutes.

-- Lena Pence
(a Bi-Centennial recipe)

## HAMBURGER-VEGETABLE PIE

½ lb hamburger
1 can vegetable beef soup
1 Tbs flour

Make hamburger into small patties or balls and brown. Arrange in 8x5" baking dish. Prepare gravy by adding 1/3 can water to the soup and thicken with the flour. Pour over meat patties. Top with pie crust and bake 25 min at 450°.

Serves 4 or 5.

-- Blanche Lawrence

## CHICKEN CASSEROLE

2 cut up Fryers
1 can cr mushroom soup
1 can cr chicken soup
1 c white wine
1 lg can mushrooms
1 can cr celery soup
1 pkg Lipton's onion soup
1 or 2 cups rice

Mix all ingredients together. Marinate at least 3 hours. Bake in oven 1 hour uncovered. Stir and cook 1 hour more uncovered.... 350° oven.

-- Catharine Anderson

## COMPANY CHICKEN LOAF

4 c dicedcooked chicken (5 lb stewing hen)
1 c rice cooked
1 Tbs grated onion
2 c soft bread crumbs firmly packed (4 slices)
2 c rich chicken broth
4 eggs, beaten
1 tsp salt
½ c pimentos
1 c milk
2 boullion cubes
1 can water chestnuts
¼ tsp pepper

Combine all ingred, taste, add more seasoning if desired. Bake at 325° 1 hour or until firm. Cut in squares. Put a glaze of whole cranberry sauce on and put in oven for 5 minutes more.

-- Sharon Pequignot

## STUFFED PEPPERS

1 lb ground beef
1 clove garlic chopped
1 tsp salt
1 c chopped onion
2 tsp chili powder
½ tsp pepper
2 cans condensed tomato soup
½ lb sharp process cheese, shredded or sliced
1½ c cooked parboiled rice
8 medium green peppers

Cook meat, onion & garlic in skillet until meat is browned. Add seasonings and tomato soup. Simmer, covered, 10 min. Add cheese. Cook slowly, stirring occasionally until cheese melts. Stir in rice. Cool.

Cut peppers in halves lengthwise. Remove membranes and seeds. Cook in boiling salted water to cover until barely tender (about 3 min). Drain & cool.

Place peppers on baking sheet. Stuff with rice mixture.

To freeze, place in freezer until frozen. Remove, wrap in foil or plastic. Storage time: 2-3 months.

To serve, remove wrapping, place partially thawed peppers in shallow pan. Cover with foil.
Bake 30-45 minutes at 400°.

— Sue Harker

## SPAGHETTI CASSEROLE

1 lb spaghetti
½ lb sausage
1 bell pepper chopped
1 pkg frozen peas
1 can corn
1 lb hamburger
1 onion chopped
1 lg can tomatoes
1 can mushrooms
2 ripe olives (2 cans)
Grated cheese on top.

Brown meat, onions, pepper. Add cooked spaghetti. Mix all ingred together & simmer 15 minutes. Bake 45 minutes with cheese on top in 350° oven.

— Catharine Anderson

## OVEN PORCUPINE MEATBALLS

| | |
|---|---|
| 1 lb ground beef | ½ c uncooked regular rice |
| ½ c water | 1/3 c chopped onions |
| 1 tsp salt | ½ tsp celery salt |
| 1/8 tsp garlic powder | 1/8 tsp pepper |
| 1 can (15 oz) tomato sauce | 1 c water |
| 2 tsp Worcestershire sauce | |

Heat oven to 350°. Mix meat, rice, ½ c water, onion, salts, garlic powder and pepper. Shape mixture by rounded Tbs into balls. Place meatballs in ungreased baking dish 8x8" Stir together remaining ingred; pour over meatballs. Cover with foil; bake 45 min uncovered; bake 15 min covered.

4 to 6 servings.

— Karen Marlow

## PEPPER STEAK

2 Tbs oil
1 lb round steak (cut in ½x3" strips)
salt to taste

Brown steak and cook for 30 minutes, adding water when needed.

AddL

1 green pepper, cut in thin strips
1 large onion, diced
1 Tbs soy sauce
½ tsp garlic powder

Cook over low heat additional 10 minutes

Add: 2 Tbs water with 1 Tbs cornstarch (stir) until boiling

Add: 1 tomato cut in eithths and cook slowly for an additional 15 minutes.

Serve with or over rice.

-- Jeanie Phillips

## VEAL PARMESAN

Round Steak

½ c dried bread crumbs
salt, pepper, paprika
1/3 c salad oil
1 (8 oz) can tomato sauce
¼ c Parmesan cheese
1 egg
3 Tbs water
½ tsp oregano

Cut meat into serving pieces.

Mix crumbs, cheese, paprika, salt, & pepper together Beat egg slightly, dip meat in egg, then in crumb mixture. Brown in 1/3 c oil; add water; cover and simmer until tender. Take meat out, pour sauce and oregano into skillet, mix. Heat, pour over meat.

— Sharon Pequignot

## CHICKEN SALAD

5 c cooked, boned, diced chicken
1 c celery, chopped
2 c seeded green grapes, drained
1 c toasted slivered almonds
1½ c cream style salad dressing
4 tsp cream
salt
pepper

Combine all ingredients except almonds and dressing. Mix well. Refrigerate overnight. When ready to serve, add almonds and salad dressing.

— Catharine Anderson

## CHICKEN ALA KING

| | |
|---|---|
| 2 Tbs chopped green pepper | 1 Tbs butter |
| 1 can Cream mushroom soup | ½ c milk |
| 1½ c cubed cooked chicken | |
| 2 Tbs chopped red pimiento | |

In saucepan cook pepper and butter until tender. Blend in soup and milk. Stir in chicken and pimento. Heat and stir often.
Serve in patty shells or on toast or cooked rice.

Makes about 2½ cups.

-- Catharine Anderson

## CHICKEN SALAD

| | |
|---|---|
| 5 c cooked chicken, diced | 6 hard boiled eggs diced |
| ½ c celery | |
| 1½ c seedless green grapes | 1 c pineapple chunks |

Dressing: 3/4 c mayonnaise
½ c French dressing
¼ c sugar

Mix together and pour over chicken mixture.

Serve on lettuce leaf.

-- Lorraine Willyard

## MEAT BALLS

1½ lb hamburger
3/4 c oatmeal
1½ tsp salt
¼ tsp pepper
¼ c chopped onion
1 egg, beaten
3/4 c milk

Mix above ingredients and form into balls

TOPPING:

1/3 c catsup
1 Tbs prepared mustard
1 Tbs brown sugar

Mix and pour over meatballs.

Bake 35 min at 350°.

-- Geneva Good

## OVEN BAKED FILLETS

Defrost fillets. Roll in a well beaten combination of:
1 tsp salt
1 egg
1/8 tsp pepper
1 Tbs milk

Roll on cracker crumbs, corn meal, or bread crumbs.

Place in a buttered baking pan. Brush with melted butter and bake in a pre-heated 350° oven for 20 to 25 min.

(May also be deep fried from 3 to 4 min until golden brown.

-- Helen Helmer

## JOHNNY MARZETTI

1½ c hamburger
3/4 c onion
3 c canned tomatoes
1½ c grated yellow cheese
3/4 c celery
3 c dry noodles
1 Tbs flour

Boil celery and onions until tender. Cook noodles and brown hamburger. Mix all ingredients together and bake 20 min at 350°.

Serves 12.

— Mary Jane Barber

## LASAGNA

2 # ground beef (brown & pour off fat)
1 tsp garlic
2 cans tomato paste
1 can tomato puree

Mix above ingred together and simmer for 30 min.

Mix together:
2 c cottage cheese
1/3 c parmesan cheese
2 eggs
salt & pepper to taste

LAYER: hamburger mixture
3 to 4 strips cooked lasagna noodles
cottage cheese mixture
top with Mozzarella cheese

Repeat layers and top with hamburger mixture. Cover with foil. Bake 20 min at 350°. Remove foil. Bake 20 min more.

— Janet Shatzer

## * BROWN STEW

2 # beef chuck (cut in 1" cubes)
2 Tbs fat
1 tsp lemon juice
1 tsp worchestershire sauce
1 med onion
2 bay leaves
dash of allspice or cloves
6 carrots, quartered
4 c boiling water
1 clove garlic
½ tsp pepper
½ tsp paprika
1 Tbs salt
1 tsp sugar
3 potatoes cut in chunks
18 to 24 sm onions or large ones cut up

Brown meat good on all sides in hot fat. Add water, lemon juice, worchestershire sauce, garlic, onion, bay leaves and seasonings. Simmer 2 hours, stirring occasionally. Add carrots, onions and potatoes and continue cooking 20 - 30 min until vegetables are done. Mix 2 or 3 Tbs flour with ½ c water and stir in bubbling stew to thicken broth. Serves 6 - 8.

-- Arline Jones
(A Bi Centennial recipe)

## SLOPPY JOES

12 lb hamburger, browned. When brown, stir in 1 c flour.

Mix in pan and cook 15 minutes:
- 1 c chopped celery
- 2 c tomato juice
- ½ c Worcestershire sauce
- 1 Tbs vinegar
- 1 c chopped onion
- ½ c sugar
- ¼ c salt

Add 2 c catsup to above cooked ingredients; then add all to browned hamburger.
(Serves 50-75)

-- Cynthia Hertsel

## TURKEY (or Chicken) CASSEROLE

2 c cooked rice
1 sm can pimientos
½ green pepper, cut up
1 can mushroom soup
1 can cream of chicken soup
2 sm cans turkey
(or chicken)
1 sm can mushrooms
Salt
Buttered crumbs on top.

Bake 1 hour at 350° - 375°.

— Grace Rice

## * BEEF STROGANOFF

1 # round steak (cut ½" thick)
¼ c flour
1/8 tsp pepper
½ c choppedonions
1 c thick sour cream
1 can tomato soup
¼ tsp tabasco sauce
1 clove garlic, minced
½ tsp salt
2 Tbs shortening
6 oz can mushrooms
(stems & pieces)
1 Tbs Worcestershire sauce
¼ c diced green pepper

Cut meat into 3/4" cubes and dredge with flour and seasonings. Brown in shortening on medium high heat. Add onions, mushrooms and garlic. Combine cream, tomato soup, sauces, and green pepper and pour over meat. Cover skillet. Cook on Medium-High until steaming point is reached. Turn to simmer and cook 45 min. Serve over hot steamed rice. Serves 6 nicely!

— Rae Ellen McCay
( a Bi-Centennial recipe)

# CHICKEN CASSEROLE

1 c washed REGULAR (not minute) rice
1 can Mushroom soup 1 can Celery soup
1 can Cream of Chicken soup

MIX soups together and place half in bottom of buttered casserole. Place raw rice over and cover with rest of soup mixture.

PLACE chicken parts on top ... choose your favorite -- light or dark meat ... sprinkle with salt and pepper and a VERY GENEROUS amount of paprika ... so chicken is red with Paprika.

Over this POUR 1/3 c melted butter or margarine.

Bake uncovered 2 hours at 325°.

(This can be put together the night before or the morning before, adding chicken before putting in oven. Cover with foil if fixed ahead of time. Uncover to bake.)

-- Evelyn Flox

# * SAUERBRATEN (A PONTZIUS INVENTION)

Marinate a chuck roast in a large baking dish for several days in refrigerator. For marinate: use diluted sweet pickle juice.

Approximately 2 or 3 hours before dinner time take roast out of marinate, dredge with flour, salt and pepper and brown on both sides in lard or dippings. Put back in baking dish, cover with enough potatoes, onion and carrots for the family; cover and bake about 2 hours in marinate juice. If family likes a sour meat -- add more vinegar. If family likes a spicy gravy, add broken-up ginger snaps instead of flour thickening.

-- Veril Pontzius
(a Bi-Centennial recipe)

## * PENNSYLVANIA DUTCH BEEF POT PIE

2 lbs stewing beef
6 medium potatoes
pot pie dough
2 onions
chopped parsley
salt and pepper

Cut the beef into 1" cubes, cover with water, season and boil until tender. Peel potatoes, cut in ¼" slices and slice the onion. Into the hot broth drop layers of potatoes, onions, a sprinkling of parsley, and dough squares alternately, ending with dough on top. Cover and boil for 20 minutes. Stir meat through pot pie.

POT PIE DOUGH:

To 2 c flour add a little salt, 1 egg beaten, and enough milk to make a stiff dough. Roll out thin (1/8") on floured board and cut into 2" squares. Equally good with veal or pork.

-- Opal Brunner
(a Bi-Centennial recipe)

## BEEF BAKE

½ lb ground beef, fried in hot fat
Add ½ c uncooked rice
1 can condensed chicken or mushroom soup
1¼ c water
1 tsp salt
½ c chopped celery
¼ c chopped green pepper

Mix well.

Pour into a greased casserole. Cover and bake 1½ hours at 325° to 350°. At the end of 1 hour uncover, stick with a fork, and top with corn flakes.

-- Beatrice Linvill

## HOT CHICKEN SALAD

3 c cooked chicken or turkey - diced
3 c cooked rice
1 c slivered almonds
6 hard boiled eggs, diced
1 c diced celery
1 sm diced onion

Mix gently in large bowl.

COMBINE: 1 c mayonnaise
2 cans cream of chicken soup, undiluted
2 Tbs lemon juice

Pour over chicken mixture. Stir gently but thouroughly. Place in 9x13" pan. Top with crushed potato chips. Bake covered 1 hour at 350°.

-- Lorraine Willyard

## * HAM LOAF

2 lb ground ham
1 lb hamburg
1½ c cracker crumbs
3 eggs
1 c milk

Mix together and make into oval loaves.

Boil together: ½ c vinegar
½ c water
1½ c brown sugar
1 tsp dry mustard
2/3 c raisins

Pour over meat.

Bake 1½ hours at 325°.

Serves 12.

-- Fern Lundblad
(a Bi-Centennial recipe)

## * FINGER DRUMSTICKS

3 lb chicken wings (or 15, cut off tip & divide wing)
½ c sugar
1 tsp salt
½ tsp ginger
¼ tsp pepper
3 Tbs cornstarch
3/4 c water
1/3 c lemon juice
¼ c soy sauce

Cook ingredients until thick. Boil 3 min. Place wings in single layer in pan. Bake 30 min at 400°. Start brushing sauce over wings. Continue turning and brushing several times. Bake 40 min until richly glazed.

— Ruth Bennett
(a Bi-Centennial recipe)

## *CHOP SUEY

½ each veal, beek, & pork (OR 1½ lb beef cut small and browned thoroughly
3-4 med onions sliced
2 Tbs LaChoy molasses
3 Tbs flour and water to thicken
½ stalk celery cut up
3 Tbs LaChoy Sauce

Brown meat, add small amount of water, then onions and celery. Cook until tender. Add sauce and molasses and cook 3/4 hour longer. Add thickening and cook until thickened.

-- Lucille Blaugh
(a Bi-Centennial recipe)

## * BEEF STEW

Cook 1 lb beef until nearly done. Add 8 medium potatoes, 6 or 8 carrot cut up, several small onions, 1 small head of cabbage. Cook until tender. Thicken with corn starch. Season to taste.

-- Catharine Anderson
(a Bi-Centennial recipe)

## SWISS-CHICKEN-HAM BAKE

½ c chopped onion
3 Tbs flour
¼ tsp pepper
1 c light cream
2 Tbs butter
½ tsp salt
3 oz sliced mushrooms
2 Tbs cooking sherry

2 c cubed cooked chicken or turkey
1 c cubed cooked ham
5 oz waterchestnuts, drained and sliced
½ c shredded Swiss cheese
1½ c soft bread crumbs
3 Tbs melted butter

Cook onion in the 2 Tbs butter until tender but not brown. Blend in flour, salt and pepper. Add undrained mushrooms, cream and sherry. Cook and stir until thickened. Add chicken, ham and water chestnuts. Pour into 1½ quart casserole; top with cheese. Mix crumbs with melted butter and sprinkle around the edge of casserole.

Bake in hot oven (400°) until lightly brown; about 25 min. Serves 6.

May freeze.

-- Lynn Fesler

9-9-06 picnic

## * JOHNNY MAZETTI

1 lb ground beef
1 Tbs sugar
1 No. 2½ can tomatoes or tomato puree
¼ lb grated cheese
8 Oz pkg noodles
1 c minced onion celery
1 tsp salt

Cook noodles in salt water and drain. Brown hamburg and onions. Add salt, sugar, tomatoes and half the cheese and noodles. Place in casserole and sprinkle with remaining cheese. Bake 45 min at 350°. (1 sm can mushrooms makes a delicious addition to this casserole as does minced green peppers or a bit of parsley flakes -- from Susie Guse.)

-- Phyllis Crace
(a Bi-Centennial recipe)

## CHICKEN BREASTS AND HAM

8 half breasts, skinned and partially boned
small slices of ham for each breast
(thin ham slices from the luncheon meat section or regular ham slices may be used)

Brown the breasts lightly. Put chicken in long casserole over the ham slices.

Add 5 medium potatoes cut in small pieces (optional)

Cover with:
1½ cans cream of chicken soup and
½ can mushroom soup
pieces of green and red peppers (optional)

Bke until tender, about 1 hour at 325 - 350°, watching so that it doesn't get too dry.

Serves at least 6 people.

-- Mary Weaver

## TUNA-ASPARAGUS CASSEROLE

4 oz med egg noodles
1 can cr chicken soup
1 jar mushroom pieces
½ c slivered almonds
1 green pepper chopped
½ lb sharp cheddar cheese, grated
1 can water chestnuts, sliced
2 cans tuna
1 can cr mushroom soup
1 c mayonnaise
1 No. 2 can asparagus
1 sm jar pimiento

Cook noodles. Heat soups undiluted. Add all ingredients EXCEPT cut asparagus, nuts & cheese to noodles. Put ½ noodle mixture in a 9x13" pan; then add asparagus and ½ cheese. Add rest of noodles and cheese. Place almonds on top.

Bake, uncovered, 1 hour at 350°

Yield: serves 8.

Can do ahead or freeze!

-- Irene Fesler

## CHINESE HASH

1 lb hamburger - browned with 1 c celery and 1 c onion

1 can mushroom soup
1 can cream chicken soup
1 can warm water OR juice from bean sprouts
1 can bean sprouts
1 sm can mushrooms
½ c raw rice
¼ c soy sauce
1 Tbs sugar
1 can Chinese Noodles

Combine everything except noodles.
Bake 45 min at 350° covered.
If too juicy before topping nwith noodles, bake uncovered to reduce moisture.

Add noodles and bake 15 min longer.

Add no salt tomeat. Use regular rice (not minute), but could use brown rice. If you prefer, use a small amount of onion instead of a cupfull.

— Grace Rice

## SPANISH RICE WITH HAMBURGER

2 sm onions chopped
1 green pepper chopped
3 Tbs fat
1 lb hamburger
1½ tsp salt
¼ tsp pepper
1 tsp chili powder
4 c cooked rice
2 c tomatoes OR 15 oz tomato sauce

Saute onions and peppers in fat until browned. Add hamburger, salt, pepper, and chili powder. When meat is slightly browned, place alternate layers of cooked rice and meat mixture in a casserole. Pour tomatoes or tomato sauce over mixture. Bake 50 min at 375°.

Yield: 6 to 8 servings.

(If mixture seems a little dry, add a little water or more sauce.)

-- Karen Marlow

## * PEPPER STEAK

Use round steak. Pound flour into steak and brown. Add green peppers and onions, one pkg Lipton onion soup, 1 lg can mushrooms, some water. Cook until meat is tender. Then thicken liquid after meat is taken out. Eat gravy over minute rice.

-- Catharine Anderson
(a Bi-Centennial recipe)

## POOR MAN'S STEAK

2 lb hamburger
1 egg
salt and pepper
½ C milk
1 c fine bread crumbs

Mix together, pat into bottom of 9x13" pan. Refrigerate overnight. Cut into cube steak size squares. Roll in flour. Brown lightly. Place back in pan. Cover with 1 can diluted dream of mushroom soup (or cream of chicken soup).

Bake uncovered at 275° for 2 hours.

-- Lorraine Willyard

## OVERNIGHT CASSEROLE

1 can mushroom soup
1 c milk
3 Oz pkg dried beef (chopped)
4 hard boiled eggs, chopped
1 c uncooked macaroni
1 c cream cheese diced
3 Tbs onion diced

Mix all together and put in a greased casserole. Refrigerate overnight. Place in a cold oven. Set at 350° and bake 1 hour.
(Try ham or hot dogs for a change.)

-- Beatrice Linvill

## * SUNDAY DINNER CHICKEN

2 small chickens OR one large one
salt and pepper
2 or more Tbs fat
flour

Split chicken in back, wipe dry, season all sides and roll in flour. Place in baking dish; add 2 Tbs water. Cover tightly and bake 2 hours at 300 to 350°.

-- Veril Pontzius
(a Bi-Centennial recipe)

## SUPER EASY GROUND BEEF CASSEROLE

| | |
|---|---|
| 1½ lb ground beef | 1 med onion |
| 1 can tomato soup | 1 can mushroom soup |

1 can whole kernel corn (drained)
1 pkg noodles or elbow macaroni (cooked & drained)

Brown onions and ground beef.
Mix all ingredients; put into casserole dish and top with cheese. Bake 15-20 min at 325°.

-- Pam Mills

## BEEF STEW

Place 2 pounds stew beef cut in 2" cubes in the bottom of a 13x8" pan. Cover with 2 baking potatoes cut in slices 1" thick, carrots, onions, strips of green pepper or celery slices.
Pour the following over meat and vegetables:
2 Tbs Minute Tapioca, 1 tsp salt, ½ tsp sugar, ½ c tomatoes and ½ c tomato or V8 juice.
Cover with foil and bake 4 hours at 300°. (may need to add additional ½ c tomato juice last hour)

Easy to do and looks nice to serve at table!

-- Edna Duncan

## BAKED CHICKEN BREASTS

| | |
|---|---|
| 8 chicken breasts (do not salt | |
| 3 pkgs dried beef | 8 slices bacon |
| 1 pint sour cream | 1 lg can mushrooms |
| 2 cans mushroom soup | |

Wrap chicken breasts with bacon strips. Line baking dish with ½ dried beef. Place chicken breasts in baking dish and cover with remaining dried beef.

Mix sour cream, mushroom soup and mushrooms together. Add to the above.

Bake 275° at least 4 hours.

Serve with wild and long grain rice.

— Mrs. Stanley Mullendore

## HAMBURGER CASSEROLE

1 lb hamburger browned with onion
1 large can chop suey vegetables, drained
1 can cream chicken soup
1 can cream mushroom soup
1 c minute rice
Salt and pepper to taste
Cracker crumbs if desired

Bake 1 hour.

— Rae McCay

## * FOR SAUSAGE

| | |
|---|---|
| 8 level Tbs salt | 4 level Tbs pepper |

for 20 pounds of meat.
This is a family recipe.

-- Ruth Orcutt
(a Bi-Centennial recipe)

## * SUGAR CURE

For 20 lb joint of meat:

| | |
|---|---|
| 1 pt salt | 3 tsp brown sugar |
| 2 tsp black pepper | 1 tsp red pepper |

Mix and apply to meat.
This is a family recipe.

-- Ruth Orcutt
(a Bi-Centennial recipe)

When frying liver, when just about ready to take up, sprinkle with cinnamon. Try it!

-- Blanche Lawrence

## BRUNCH FOR A BUNCH

½ stick butter
1 c evaporated milk
¼ tsp pepper
4 oz can mushrooms, drained
2 c grated cheddar cheese
1 tsp salt
12 beaten eggs
2 tsp mustard

Grease baking dish with butter, dot the remainder over the bottom of the dish.

Combine evap milk, salt, pepper and mustard. Beat slightly.

Arrange cheese & mushrooms evenly over bottom of dish. Pour milk mixture over this, then the beaten eggs.

Bake 40 - 50 min at 325°. Garnish with bacon strips. (can be mixed and refrigerated one day ahead of time.)

-- Kris Dickinson

## SCALLOPED CHICKEN

2 c cooked chicken
½ c onion
1 can cream of mushroom soup diluted with
½ c chicken broth
1 small can Chinese noodles (save a few for top)
1 c celery
pimiento

Gently stir all ingredients together, pouring the diluted soup over to moisten.

Top with chinese noodles.

Bake at 350° about 30 min or until bubbly.

-- Elbertine Fisher

# SALADS AND DRESSINGS

## CRANBERRY JELLO SALAD

2 c cranberries
1 c water
1 c celery, chopped
¼-½ pkg small marshmallows
1 c sugar
1 pkg cherry jello
1 c apples, chopped
½ c nuts, chopped

Cook cranberries, sugar and water until berries pop. Take from heat and add jello and marshmallows. Stir until dissolved. Let cool and add celery, nuts, and apples. Refrigerate. Keeps for weeks.

-- Catharine Anderson

## SHORT CUT FROZEN SALAD

1 pkg instant Lemon pudding mix
1 pint frozen topping, thawed
½ c salad dressing
2 Tbs lemon juice
1 lb can fruit cocktail, drained
1 c miniature marshmallows
¼ c chopped pecans

Prepare mix according to directions. Blend in dessert mix, mayonnaise, lemon juice. Fold in remaining ingredients.

Pour into 9x9" square baking pan.

Freeze until firm.

Serves 8 - 10.

-- Mary Weaver

## SPINACH SALAD

3 c fresh spinach, stems removed, snip with scissors
1 small onion, cut in rings
1 c THINLY sliced celery
3 hard boiled eggs

Dressing: 1 c sour cream
1 envelope Good Seasons Italian Dressing Mix
2 Tbs lemon juice
1 Tbs vinegar

MIX dressing in a jar, adding enough water to make mayonnaise consistency. (You may prefer a bit more vinegar). Shake slightly. Toss together, salad mixture and dressing ½ hour before serving.

Salad mixture may be prepared in morning and refrigerated in plastic bag. Dressing may also be mixed ahead, but do not toss together until ½ hour before serving. Serves 8.

-- Evelyn Flox

## KKK SALAD

Mix:
1 c French green beans, drained
1 c small peas, drained
small can pimientos, chopped
1 green pepper, chopped
1 med onion, cut in rings

Dressing: Mix until sugar dissolves:
1 c sugar
¼ c salad oil
2 Tbs water
½ c vinegar
½ tsp salt

Mix vegetables & dressing; marinate overnight in refrigerator. Drain 1 hour before serving.

-- Sue Harker

## MIXED VEGETABLE SALAD

2 small pkgs frozen mixed vegetables (cook & drain)
1 c red kidney beans, drained
1 small onion ½ c chopped celery
1 small green pepper

Dressing: Mix:
½ c sugar 1 Tbs flour
½ tsp salt 1 Tbs prepared mustard

Add: ½ c weak vinegar (1 oz water to 3 oz vinegar)

Cook until clear and pour over vegetables. Chill and serve.

-- Waneta Bundy

## SPICED ORANGE MOLD

11 oz can mandarin oranges, drained. Set aside

¼ tsp salt
Syrup from oranges plus water to make 1 3/4 c
6" stick cinnamon
½ tsp whole cloves

Cover above ingredients in a pan and simmer; remove from heat and steep 10 minutes.

Strain -- dissolve 2 pkgs orange gelatin in mixture.

Add 2 c cold water and 3 tsp orange juice.

Stir in reserved mandarin oranges and ¼ to ½ c chopped nuts.

Pour into mold. Chill until firm.

6 - 8 servings.

-- Geneva Good

## CALICO RICE SALAD

½ c long grained rice
10 oz pkg Frozen Mixed Vegetables

Cook rice according to pkg directions. In another pan, cook mixed vegetables 5 min or until done. Drain and combine.

### DRESSING:

| | |
|---|---|
| ½ c mayonnaise | ½ c milk |
| 2 Tbs catsup | |

½ of a 3/4 oz envelope Ranch style dressing mix

Mix together and add to vegetables & rice mixture. Chill and serve in a lettuce-lined bowl.

6 - 8 servings.

-- Helen Helmer

## * CHERRY-APPLE SAUCE RING MOLD

| | |
|---|---|
| 2 pkg cherry jello | 2 c very hot water |
| ½ c red hots | 2 c canned applesauce |

1 small carton cottage cheese

Dissolve red hots in 1 c of the hot water. Dissolve jello in remaining cup hot water. Combine, cool and add applesauce. Put in ring mold. When ready to serve, unmold and place cottage cheese in center. Put green canned peas around outside. Lovely for Holidays.

-- Fran Harker
(a Bi-Centennial recipe)

## PINEAPPLE CHEESE SALAD

| | |
|---|---|
| 1 c pineapple juice | ½ c sugar |
| 1 egg | 1 Tbs cornstarch |

Mix together and cook until thick. Then pour over 1 can diced pineapple, 1 c (or more) diced cheese, and 1 c marshmallows.

(Travels well in summertime.)

-- Beatrice Linvill

## BLUEBERRY SALAD

2 small boxes Black Raspberry jello
No. 2 can crushed pineapple (drain and save juice)
2 c blueberries (drain, save juice)
Cool Whip

Prepare jello, using fruit juices as part of the liquid measure and using ¼ c LESS than total liquid measure called for. (If frozen blueberries are used, bring to boil in 1 c water to save as juice.) RESERVE 3/4 c jello mixture. To the rest, add crushed pineapple and blueberries, stirring gently to not crush berries. Refrigerate until firmly set. Whip reserved plain jello. Whip Cool Whip and whipped jello together. Spread on top of fruit jello. Can be used as dessert if desired.

-- Lorraine Willyard

## * OVERNIGHT SALAD

1 head lettuce broken into bite size pieces
1 head raw cauliflower broken into small pieces
1 sweet red onion thinly sliced and rings separated
½# bacon fried crisp, drained and crumbled
1 c miracle whip
1 c sugar
½ c grated parmesan cheese

Layer in large container in order given. Cover tightly and let stand overnight or several hours. Toss when ready to serve. Makes a large salad.

-- Catharine Andeerson
(a Bi-Centennial recipe)

## PINEAPPLE SALAD

1 pkg Lemon jello    1 pkg Lime jello
2 c hot water

Mix together. When cool, add:

1 #2 can crushed pineapple    1 lb cottage cheese
1 c evaporated milk    1 c salad dressing
1 Tbs horse-radish    ½ c chopped nuts

Mix and pour into pan. Serves 12.

-- Mary Weaver

## APRICOT SALAD

2 pkg orange jello    1 c boiling water
½ C apricot juice    ½ c pineapple juice
#2½ can apricots, cut fine    10 marshmallows, cut up

Dissolve jello in boiling water. Add pineapple and apricot juices. When partially set, add apricots cut fine, and cut up marshmallows.

When thoroughly jelled, combine for top layer:

½ c apricot juice    2 Tbs butter
½ c pineapple juice    2 Tbs flour
½ c sugar    1 egg, beaten

Combine and cook until thick. Cool. Then fold in 1 c Cool Whip. Spread on top of set jello. Sprinkle Sprinkle generously with grated American cheese.

Chill 2 hours.

(½ to 1 c crushed drained pineapple may be added to the jello mixture if desired.)

-- Lorraine Willyard

## CUCUMBER SALAD

1 pkg lemon jello
1 Tbs vinegar
1 med onion
2 c small curd cottage cheese
½ c boiling water
1 lg cucumber chopped
½ c mayonnaise
salt to taste

Dissolve jello in boiling water. Add remaining ingredients. Refrigerate until set.

-- Catharine Anderson

## * CORN SALAD

5 c corn
5 c cabbage
1 qt vinegar
1½ Tbs salt
1½ Tbs ground mustard
¼ Tbs tumeric
1 Tbs celery seed
1 Tbs white mustard seed
1½ Tbs flour
1½ c sugar

Mix flour, mustard & tumeric with a little water. Pour in the other ingred. Boil ½ hour. Seal. A standard family recipe.

-- Ruth Orcutt
(a Bi-Centennial recipe)

## * WATERGATE SALAD

1 lg bowl Cool Whip
1 (3½ oz) pkg pistachio instant pudding
1 #2 can crushed pineapple and juice
½ c small marshmallows
½ c chopped nuts

Mix cool whip and pudding and pineapple. Stir in remaining ingredients and refrigerate.

-- Pauline Hill
(a Bi-Centennial recipe)
-- Mary Jane Barber

## RASPBERRY SALAD

3 oz pkg raspberry jello )
1 c boiling water )
Stir until mixed well.

Add: 10 oz pkg frozen raspberries
1 c applesauce

After jello is completely set, add 1 c sour cream to which 1 c small marshmallows have been added. Spread on top of jello, and let set overnight and serve the next day.

-- Ruth Orcutt

## CRANBERRY SALAD

1 pound cranberries, ground
juice of 1 lemon
juice of 1 orange
peeling of 1 orange, grated
½ c pecans cut fine
1½ c sugar
2 boxes strawberry jello (3 oz size)

Make jello according to directions on box LESS 1 c water.

Mix other ingredients and add to jello when cool. Refrigerate in mold or oblong 13x9x2" pan to set.

-- Ruth Orcutt

## GREEN BEAN SALAD

1 can French cut green beans, drained
1 can small peas, drained
1 small jar pimiento, drained
1 small onion, ringed
1 green pepper, diced
4 stalks celery, diced

DRESSING:

| | |
|---|---|
| ½ tsp salt | 1 c sugar |
| 2 Tbs water | ½ c vinegar |
| dash paprika | |

Mix ingred together until sugar dissolves. Add ¼ c salad oil. Pour dressing over salad ingredients. Mix lightly. Marinate overnight in refrigerator. Drain 1½ hours before using.

-- Betsy Gates

## YUM-YUM SALAD

| | |
|---|---|
| 2 eggs | ½ c sugar |
| juice of 1 lemon | 1/3 c pineapple juice |

Cook together until thick and set aside to cool.

Add: 8 oz pkg Philadelphia Cream Chhese to
1 can pineapple (drained)
Fold in: 1 lb marshmallows.
Add cooked dressing to above mixture and fold in ½ pint whipped cream. Set in refrigerator until cold. Keeps several days and freezes well.

-- Beatrice Linvill

## GOOD SALAD

| | |
|---|---|
| 1 sm carton cottage cheese | 1 box strawberry jello |
| 1 can mandarin oranges | 1 sm carton Cool Whip |

Mix and refrigerate until time to serve.

-- Velma Leaman

## KING CRAB SALAD

6 oz can Wakefield's King Crab meat, thaw & drain
2 hard boiled eggs, diced
¼ c diced cucumber
¼ c chopped celery
Lettuce leaves
½ tsp salt
¼ c mayonnaise
1 Tbs lemon juice
Tomato wedges

Combine eggs, crab, cucumber, celery and salt. Combine mayonnaise and lemon juice. Toss with crab mixture. Place on lettuce leaves. Garnish with tomato wedges.
Serves 4.

-- Rae McCay

## 5 CUP SALAD

1 c sour cream
1 c Mandarin oranges, drained
1 c small marshmallows
1 c coconut flakes
1 c pineapple, drained

Mix and let stand several hours in refrig. Top with toasted almonds.

## BING CHERRY SALAD

No. 2½ can Bing Cherries
2 sm pkgs cherry jello
2 sm pkgs cream cheese
1 sm can crushed pineapple
2 sm bottles Coke
1 c chopped nuts

Dissolve jello in hot cherry juice. Add cokes. Cut cheese in small chunks and add to jello. Add pineapple, nuts, and pitted cherries. Pour into mold and chill. Serves 8.

## * APRICOT SALAD

2 sm pkgs Apricot Sparkle (A & P) or peach gelatin

2 c hot water
2 bananas mashed
2 c cold water
1 c sm marshmallows
1 #2 can drained pineapple (save ½ c juice)

Mix and stir until dissolved: hot water, gelatin, and marshmallows.
Add cold water. Refrigerate. When this starts to jell add bananas and pineapple. Top with:
TOPPING: Cook until thick
½ c pineapple juice
½ c sugar
1 beaten egg
1 Tbs flour
2 Tbs butter

Then add: 3 oz pkg cream cheese. Cook until smooth. Fold in: 1 pkg dream whip (well beaten). Spread over top of gelatin.

-- Joyce Lawrence
(a Bi-Centennial recipe)

## PEA SALAD

1 large head lettuce
1 pkg frozen peas
chopped celery
Durkes Salad Seasoning
Bacon chips
Cheddar Cheese
Cauliflower (optional)
Mayonnaise

Mix vegetables together. Cover with mayonnaise. Cover salad and set overnight in the refrigerator. Before serving, garnish with bacon and cheese.

-- Geneva Good

## FROZEN FRUIT SALAD

Serves 65 Great for the Holidays!

4 lg cans crushed pineapple or chunks cut small
2 (1 lb) cans sliced peaches, cut small
2 c fresh white seedless grapes, halved
1½ c maraschino cherries, cut in eighths
30 marshmallows, quartered
1 tsp ginger
1 envelope unflavored gelatin
¼ c cold water
1 c orange juice
¼ c lemon juice
2½ c sugar
½ tsp salt
2 c coarsely chopped pecans
10 pkgs Lucky Whip
3 c mayonnaise

Drain fruit; save 1½ c pineapple juice. Combine fruits, marshmallows and ginger. Soften gelatin in cold water. Heat pineapple juice to boiling and add gelatin; stir to dissolve. Add orange juice and lemon juice, sugar and salt; stirring well. Chill. When mixture starts to thicken, add fruit mixture and nuts. Prepare whipped topping according to pkg directions. Fold in whipped topping and mayonnaise. Spoon into 9 quart-sized Dairy Queen cylinder cartons. Cover and freeze.

To serve, remove from freezer and thaw enough to slip out of carton. Cut in 1" pieces. Serve on lettuce leaf as fruit or dessert or salad.

(1 lb frozen whole strawberries may be added instead of the cherries if desired).

-- Lorraine Willyard

## SLAW

3 qt cabbage - cut fine
2 peppers - 1 green, 1 red
3 onions (can use less)

1 pint vinegar
1 tsp salt
2 c sugar
1 Tbs celery seed

Boil last 4 ingredients together and pour over the cut up vegetables while still hot. Store in refrigerator. Will stay good for weeks.

-- Marge Henry
-- Helen Murbach
-- Ruth Orcutt

## PINEAPPLE SALAD

1 can crushed pineapple -- drained well
8 oz cream cheese
½ c nuts, ground
½ pint whipping cream
2 boxes (3 oz size) Lime Jello

Make jello according to direction on boxes LESS 1 cup water. Let thicken slightly. Whip until quite frothy -- add whipped cream. Add cream cheese which has been softened and mixed with the drained pineapple. Add nuts. Pour into mold or into 13x9x2" pan. Refrigerate several hours to set.

-- Ruth Orcutt

## DREAM WHIP SALAD

1 pkg dream whip
1 pkg lemon jello
1 c pineapple juice
1 c water

Let stand until thick

Mix 1 (8 oz) pkg Philadelphia cream cheese
1 c pineapple (drained)
1 c diced celery
1 c chopped nuts

Whip jello after set and add the rest of ingred and mold.

-- Catharine Anderson

## PAPRIKA - ONION DRESSING

1 med onion
1 c sugar
1 c salad oil
2 Tbs paprika (or as desired)
½ c vinegar
1 tsp salt
1 tsp celery seed

Place all ingredients in blender jar and blend for 3 or 4 minutes. Pour into serving bottles and refrigerate.

Be sure to blend enough or oil and vinegar will separate.

-- Cynthia Hertsel
-- Geneva Good

## MAYONNAISE

1 Tbs butter
1 tsp mustard (dry)
1 c vinegar
1 c sugar
2½ Tbs flour
1 tsp salt
3 eggs OR 6 egg yolks

Use a double boiler. Mix well together mustard, salt, sugar and flour; then add eggs to mixture and beat well. Add vinegar and heat. Mixture will thicken. Add butter and store in refrig.

-- Janet Shatzer

## ROUQUEFORT DRESSING

2 c mayonnaise
small pkg blue cheese
dash garlic
¼ c sour cream
½ onion grated
1 Tbs vinegar

Blend well.

-- Catharine Anderson

## SALAD DRESSING

3/4 c catsup or chilli sauce
1 c salad oil
½ tsp salt
garlic salt to taste
1 tsp onion
½ c sugar
¼ c vinegar

Blend well.

-- Lorraine Willyard

## FRENCH SALAD DRESSING

3 c sugar
2 c oil
1 can Campbell's tomato soup
1 c catsup
1 c vinegar
1 tsp paprika
1 tsp onion, grated
1 Tbs celery seeds
1 Tbs salt
1 Tbs pepper

Combine all ingredients. Beat at medium speed for 10 minutes to blend. The secret is in the beating.

-- Connie Seymoure

## SALAD DRESSING

4 bottles ketchup
1 c vinegar
1 Tbs tabasco sauce
2 tsp garlic salt
2 Tbs celery salt
1 quart wesson oil
7 c sugar
2 tsp onion salt
2 tsp paprika

Stir or beat with beater or until sugar is dissolved. Bottle and refrigerate. Keeps well.

-- Lorraine Willyard

## MAYONNAISE

1 Tbs butter
1 tsp mustard (dry)
1 c vinegar
1 c sugar
2½ Tbs flour
1 tsp salt
3 eggs OR 6 egg yolks

Use a double boiler. Mix well together mustard, salt, sugar and flour; then add eggs to mixture and beat well. Add vinegar and heat. Mixture will thicken. Add butter and store in refrig.

-- Janet Shatzer

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2 c mayonnaise
small pkg blue cheese
dash garlic
¼ c sour cream
½ onion grated
1 Tbs vinegar

Blend well.

-- Catharine Anderson

## SALAD DRESSING

3/4 c catsup or chilli sauce
1 c salad oil
½ tsp salt
garlic salt to taste
1 tsp onion
½ c sugar
¼ c vinegar

Blend well.

-- Lorraine Willyard

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3 c sugar
2 c oil
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1 c catsup
1 c vinegar
1 tsp paprika
1 tsp onion, grated
1 Tbs celery seeds
1 Tbs salt
1 Tbs pepper

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2 Tbs celery salt
1 quart wesson oil
7 c sugar
2 tsp onion salt
2 tsp paprika

Stir or beat with beater or until sugar is dissolved. Bottle and refrigerate. Keeps well.

-- Lorraine Willyard

## FRENCH DRESSING

1 c oil
1 c catsup
1 c sugar
1 smallonion
a little Tabasco sauce
2 Tbs Worchester sauce
2 Tbs mayonnaise
4 c vinegar
¼ tsp celery salt

Blend in blender until orange in color.

-- Catharine Anderson

## VEGETABLE DIP

1 c mayonnaise
4 tsp soy sauce
1 tsp ginger
1 Tbs dry onion flakes
1 tsp white vinegar

Mix well.

-- Sue Harker

## * CATALINA DRESSING

1 c catsup
1½ c salad oil
½ c vinegar
1 c sugar
1 tsp paprika
1 tsp minced dry onion

Blend above ingredients in electric blender. Add 1 tsp celery seed & blend again. If well blended the ingredients will not separated.

-- Nadine Shoemaker
(a Bi-Centennial recipe)

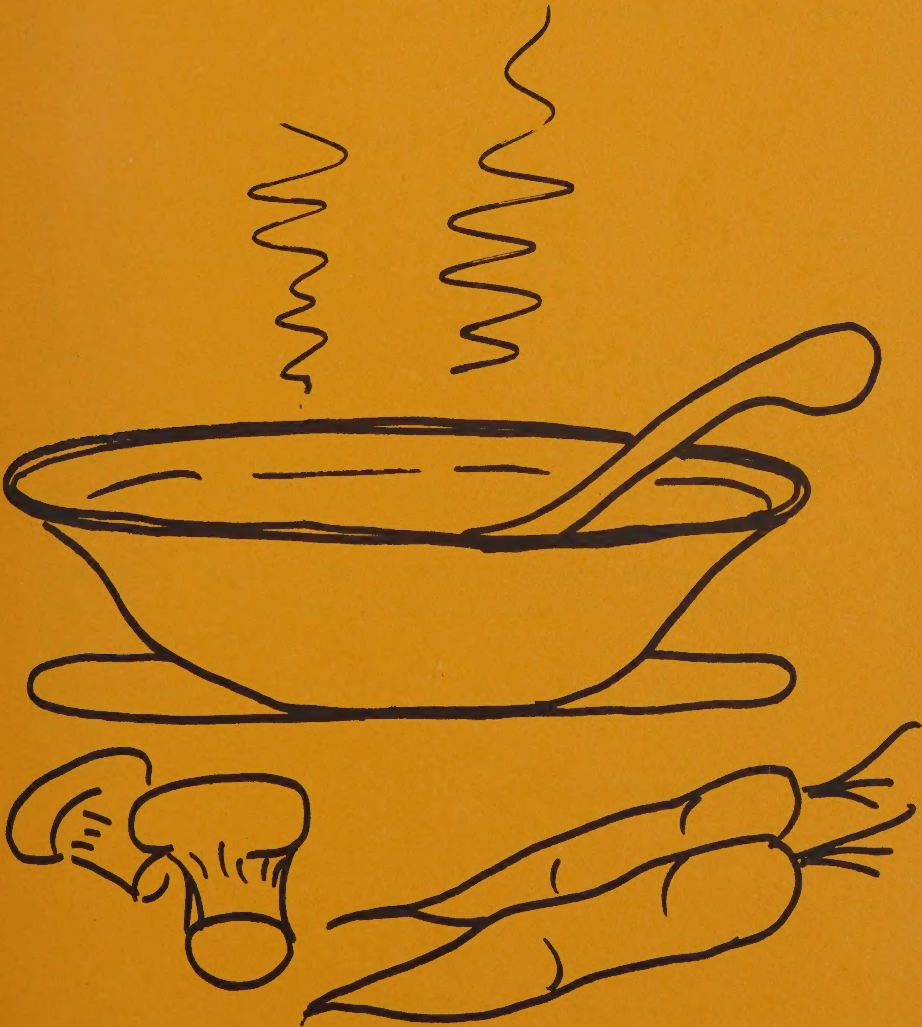
## TALLY HO SALAD DRESSING

1 c salad oil
1 c sugar
1 tsp garlic powder
1 c catsup
1 Tbs vinegar

Mix at medium speed for 15 minutes.

-- Kris Dickinson

# SOUPS AND SAUCES



## * TOMATO SOUP

| | |
|---|---|
| 3 c milk | 1 tsp salt |
| 1 Tbs butter | pinch of pepper |

Bring this to boiling point in double boiler. Then thicken with 1 rounded Tbs corn starch stirred smooth with a little cold milk. Cook 5 min. Now stir in quickly:
1½ c strained and hot tomato in which is stirred ½ level tsp soda.

Remove from fire and serve.

-- Elinore Slagg
(a Bi-Centennial recipe)

## FRENCH ONION SOUP

4 large onions, thinly sliced
¼ c oleo 1 tsp worcestershire sauce
3 10-oz cans condensed beef broth
½ tsp salt dash of pepper
2 French or hard rolls, sliced & toasted
grated Parmesan cheese or Mozerella cheese

Cook onions in butter until lightly browned, about 20 min. Add beef broth and worcestershire sauce. Bring to boiling. Season with salt and pepper.

Sprinkle toast with cheese; (toast made out of hard rolls); place under broiler til cheese is lightly browned.

Pour soup into bowls and float toast slices on top.

Serves 4 to 6.

-- Kim Willyard

## KING CRAB CHOWDER

2 slices bacon
2 c water
1 lg sweet onion diced
1 lg potato diced
½ c celery
1/8 tsp leaf thyme
6 oz frozen crab meat
1 c milk
2 Tbs flour
1 tsp salt
1/8 tsp pepper

In heavy saucepan, fry bacon crisp, drain fat off. Add water, onion, celery, potato and thyme; cover; simmer 8 min. Add crab; cover; simmer 10 min. Combine milk, flour, salt and pepper; add to chowder. Heat thoroughly until slightly thickened. Garnish with crumbled bacon.

3 or 4 servings.

-- Rae McCay

## * SQUASH AND OYSTER BISQUE

3 c milk
1 onion sliced ½" thick
1 sm piece bay leaf
1 tsp salt
2 stalks celery diced
4 Tbs butter
2 Tbs flour
1/8 tsp pepper
1 c cooked squash (OR 12 oz frozen cooked squash)
1 pint small oysters (OR 2 - 8oz cans oysters)
½ c half and half

Simmer milk, celery and bay leaf over low flame 15 min; strain. Blend butter, flour, salt and pepper until smooth. Add to hot seasoned milk; stir untilthickened. Bring to boil, add squash and stir until smooth. Whir oysters in blender and add to milk along with half and half. Heat but do not boil. Serve immediately with oyster crackers. 6 to 8 servings.

-- Stella Groves
(a Bi-Centennial recipe)

## * BUTTERMILK SOUP

2 quarts fresh buttermilk
¼ c rice
pinch of salt
sugar to taste

Stir buttermilk constantly till it boils -- to keep from separating. Boil slowly as it thickens.

-- Elinore Slagg
(a Bi-Centennial recipe)

## HUNGARIAN POTATO SOUP

¼ c oleo
4 C potatoes diced
1 med onion diced
1 c celery diced
1 c carrots diced
2 Tbs parsley
4 c beef broth
½ tsp paprika
1½ c sour cream

In a large saucepan, melt oleo and saute onions, potatoes, celery and carrots. Add parsley and broth. Simmer until vegetables are tender.

Blend in sour cream and paprika. Serve at once.

-- Janet Shatzer

## POTATO SOUP

Peel and dice 6 med potatoes. Cover with hot water, add 1 Tbs salt and start to cook. Meanwhile, melt 1 stick oleo in heavy sauce pan. Dice an small onion into the melted oelo and simmer several min. Stir in 5 Tbs flour, cook 1 min. Add the potatoes, water and all, and continue cooking until potatoes are tender. Add 1½ to 2 c milk. Stir well. Continue heating until soup is hot, but not boiling.

## CAPTAIN'S SOUP

½ med onion chopped
24 oz can V-8 juice
1 can cr mushroom soup
1 lb ground beef
1 can cr celery soup
10 oz frozen mixed veg.

Cook chopped onion in a little oil in a pan until yellow and soft. Add ground beef and cook stirring, until well browned. Add the V-8 juice, mushroom soup and celery soup (undiluted). Stir until boiling and then add the frozen vegetables. Add no salt, but add a little sugar to taste. Cook until green beans are tender.

-- Irene Shull

## SAN FERNANDO SALAD SOUP
(appetizer)

1 sm garlic clove
1 c celery sliced thin
46 oz tomato juice
2 Tbs lemon juice
2 c finely diced tomatoes (about 3)
1½ c finely diced cucumber
3/4 c finely diced green pepper
¼ c gr onions sliced thin
1 Tbs sugar
¼ c salad oil
1 tsp worcestershire
1½ tsp salt

Combine garlic,sugar, salt, tomato juice, oil, lemon juice and worcestershire sauce in a large bowl. Beat with rotary beater to blend in oil; Cover and chill while preparing vegetables.

Stir in vegetables. Chill at least 1hour.

-- Kris Dickinson

## * VANILLA SAUCE

| | |
|---|---|
| ½ c sugar | 2 Tbs butter |
| 1 Tbs cornstarch | 1 tsp vanilla |
| 1 c boiling water | |

Mix sugar and cornstarch; add water gradually, stirring constantly and boil 5 min. Remove from fire, add butter and vanilla.

Serve hot over plain cake.

From 1926 cook book. Very old recipe.

-- Fran Harker
(a Bi-Centennial recipe)

## BUTTERSCOTCH TOPPING

| | |
|---|---|
| ½ c white Karo | ½ c dark Karo |
| 1 c sugar | ½ c milk |
| 2 Tbs butter | |

Boil tog for 5 minutes. Turns chewy on ice cream.

-- Beth Harker

## FUDGE SAUCE

| | |
|---|---|
| 2 oz unsweetened choc | ¼ c butter |
| 1½ c xxx sugar | ½ tsp vanilla |
| 6 oz evaporated milk | ¼ tsp salt |

Mix all ingredients except vanilla in double boiler. When chocolate is melted, cook 15 min then add vanilla.

-- Kim Willyard

## HOT FUDGE SAUCE

| | |
|---|---|
| 2 c sugar | ¼ c flour |
| 2/3 c cocoa | dash salt |

Mix in sauce pan

Add 2 c water

Cook until thick, stirring constantly.
Add 1 tsp vanilla
1 Tbs butter

Stir and serve. Keep leftover sauce in covered jar in refrigerator. Great on homemade ice cream!

-- Geneva Good

## BUTTERSCOTCH ICE CREAM FONDUE

| | |
|---|---|
| 1 stick butter | 3/4 c light corn syrup |
| 1½ c firmly packed brown sugar | |
| 1 Tbs water | 1 c vanilla ice cream |
| 1 tsp vanilla extract | |

In a 2 quart heavy saucepan melt butter; stir in sugar, corn syrup, and water. Bring to a boil. Stir in ice cream; simmer stirring constantly until mixture reaches 230°. Cool slightly, add vanilla.

Transfer to fondue pot over low heat.

Yield: 2½ cups

Suggested dippers: angel food or pound cake
apple slices, grapes,
pears; Swiss, Gouda and
cream cheese.

Leftover fondue can be used for ice cream topping.

-- Carol Koch

## BUTTERSCOTCH SYRUP

1 c white Karo
1 c sugar
½ c milk
2 Tbs butter
1½ c brown sugar

Boil all ingredients together to soft ball stage, about 3-4 min. Stir frequently.

## HOT FUDGE TOPPING

Mix 2/3 c Eagle Brand sweetened condensed milk with ½ c water, pinch salt, and ¼ c sugar in top of double boiler. Add 1½ squares unsweetened chocolate.

Cook over rapidly boiling water, stirring often until thick and smooth -- about 25 minutes.

## BAR B Q SAUCE

½ c catsup
¼ c water
¼ c sugar
1 Tbs worcestershire sauce
1 Tbs vinegar
¼ tsp garlic powder
½ tsp onion salt

Good in any bar-b-cue dish.

* * * * * * * * * * * * * * * * * * * * * * * * *

## BAR B Q SAUCE FOR CHICKEN

2 c vinegar
2 c water
2 Tbs worcestershire
1 tsp tabasco sauce
1 c oil
1/3 c salt
2 Tbs soy sauce
1 Tbs lemon juice

Note: there's no sugar in this, because sugar makes the chicken burn.

Makes enough for 4 or 5 chickens.

## BARBECUE SAUCE

3 Tbs onion minced
2 Tbs butter
1 c catsup
1 Tbs worcestershire
1 Tbs prepared mustard
dash tabasco sauce
½ c brown sugar
½ c vinegar

Combine onion and butter in pan and cook over low heat about 8 min. Add remaining ingred and let simmer 18 min. If too thick, thin with water. Brush on hamburgers before and during barbecuing. Left over sauce can be stored in refrigerator.

## MUSTARD SAUCE

2 Tbs butter
1 Tbs flour
½ tsp salt
1 Tbs mustard
2 tsp sugar

Melt and cook until thick. Then add:

½ c water
¼ c vinegar
4 dashes tabasco sauce
¼ c pickle relish
2 Tbs mayonnaise

## HAMBURGER SOUP

1 lb hamburger, browned, with fat drained off
Add: 4 bullion cubes
1 can tomatoes
½ c onion chopped
3 med potatoes, cubed
3 c water
3 med carrots sliced
½ c celery sliced

Simmer together about 20 minutes. Add 1 c frozen or canned green beans. Simmer about 20 min more.

— Jackie Gotz

# CASSEROLES AND VEGETABLES

## THREE VEGETABLE CASSEROLE

| | |
|---|---|
| 1 pkg broccoli spears | 1 pkg cauliflower |
| 2 pkgs brussel sprouts | 1 pkg chopped broccoli |
| 1 can pearl onions (optional) | |

Cook vegetables until tender-crisp. Combine 1 can cream of celery soup and 1 can cream of mushroom soup, and pour over layered vegetables. Sprinkle with 1 c shredded cheese.

Bake at 350° until bubbly.
Serves 12.

— Irene Fesler

## BROCCOLI CASSEROLE

10 oz Frozen broccoli

Spread evenly in 6x10 flat baking dish.

Mix:

| | |
|---|---|
| 1 tsp minced onion | ½ c mayonnaise |
| 1 egg | 1 can mushroom soup |
| ½ c grated or chopped cheese | |

Pour mixture over broccoli.
Sprinkle top with croutons if desired.

Bake 30 min at 375°.

— Mary Magley

## BROCCOLI CASSEROLE

| | |
|---|---|
| 2 pkg frozen broccoli | 1 stick butter |
| 6 oz pkg nippy cheese | 1 c ritz cracker crumbs |

Cook broccoli (do not add water); add 3/4 of the melted butter and grated cheese. Layer with crumbs in casserole ending with crumbs. Pour over remaining melted butter. Bake 20 min at 350°

— Avis Van Voorst

## BETSY'S BROCCOLI AND RICE

1 stick margarine
1 sm onion
2 stalks celery
7 oz box Minute Rice
12 oz bag broccoli, thawed
8 oz jar cheese whiz
4 oz can mushrooms
1 can mushroom soup
1 can water

Saute margarine, onion and celery. Add cheese whiz and drained mushrooms. Mix in broccoli, uncooked rice, mushroom soup and water.

Place in large flat casserole. Bake 35-45 min at 350°. This freezes well before baking. Or bake half and freeze half.

— Kris Dickinson

## BROCCOLI AND CORN SCALLOP

2 Tbs chopped onion
1 Tbs flour
2 Tbs margarine
1¼ c milk
8 oz pkg shredded Monteray Jack Cheese
12 oz can whole kernel corn, drained
½ c cracker crumbs
2 10 oz pkgs frozen broccoli spears, cook & drain

Saute onion in 1 Tbs marg. Blend inflour. Gradually add milk. Cook, stirring constantly until thickened. Add cheese, stirring until melted. Stir in corn and ¼ c crumbs.

Arrange broccoli in 11 3/4 x 7" baking pan. Pour cheese sauce over all. Toss remaining crumbs and marg; sprinkle over casserole. Bake 30 min at 350°. Makes 8 servings.

May be made ahead and refrigerated overnight. Then bake 45 min at 350°.

-- Helen Helmer

## BAKED BROCCOLI

Place 2 pkgs cooked broccoli (or cooked bunch) in a 2 quart baking dish. Add 1 can water chestnuts. Sprinkle 1 c grated or cubed processed American cheese over this.

Combine 1 sm can evaporated milk (2/3 c) and i can mushroom soup and pour over broccoli.

Bake uncovered 25 min at 350°.

Sprinkle 1 can French Fried Onion Rings over the top and bake 8 to 10 min longer.

-- Helen Barnum

## BROCCOLI CASSEROLE

1 pkg chopped broccoli, cooked until tender
1¼ c cooked rice
1 can water chestnuts sliced
8 oz jar cheese whiz
1 can cream of chicken soup

Broccoli and rice both hot; cheese whiz and soup heated together. Toss all together. Bake 30 min at 350°. If making double recipe, bake 40 - 45 minutes.

-- Sharon Pequignot

## BROCCOLI-CAULIFLOWER CASSEROLE

1¼ lb frozen broccoli-cauliflower mixture
1 can cheddar cheese soup
1 can cream of celery soup

Mix ingredients. Put in greased dish. Bake at 350° for 45 min or until bubbly.

-- Lorraine Willyard

## * COOKED CABBAGE WITH DRESSING

Cut cabbage in wedges with core intact. Salt and cook until tender.

Dressing: Cook until thick in double boiler.

1 c half & half
½ c sugar
2½ Tbs cornstarch
1 c milk
¼ Tbs butter

After mixture thickens, add ¼ c vinegar.

Pour over top of cooked cabbage to serve. Makes 1 pint.

— Mary Adams
(a Bi-Centennial recipe)

## CELERY CASSEROLE

4 c diced celery
½ c sliced water chestnuts
3 Tbs flour
3/4 c half and half OR condensed milk
½ c mushrooms, canned or fresh
½ c Parmesan cheese
¼ c slivered almonds
3 Tbs butter or marg
1 c chicken broth
½ c bread crumbs

Cook celery about 5 minutes. Place in casserole with almonds and chestnuts.

Make the cream sauce with the butter, flour, milk and broth. Add mushrooms and pour over vegetables. Cover with cheese and crumbs.

Bake about 45 min at 350° or when it becomes bubbly.

— Doris Binnie

## *CARROT LOAF

1½ c ground carrots — 1 c cooked rice
1 c ground peanuts — 3 Tbs minced bacon
2 Tbs red or green bell peppers
1 Tbs onion juice or onion
½ tsp prepared mustard — salt and pepper

Mix in order given and bake in loaf pan in moderate oven for 1 hour.

-- Catharine Anderson
(a Bi-Centennial recipe)

## ROMAN EGGPLANT

1 medium eggplant cut in ½" slices
½ c melted butter or margarine
3/4 c fine dry bread crumbs
1 can (8 oz) spaghetti sauce with mushrooms
1 Tbs crushed oregano leaves
1 c shredded sharp processed American cheese or Mozzarella cheese

Dip eggplant slices in butter, then in bread crumbs. Place on greased cookie sheet. Spoon sauce atop each slice. Sprinkle with oregano and cheese.

Bake in hot oven (450°) 10 to 12 min, or until done.

-- Doris Binnie

## POTATOES

Boil 8 or 9 potatoes in skin.

Cool, peal and grate on large hole of grater. (makes 2½ quarts)

Mix together and pour over potatoes:

¼ c melted butter        1 pint sour cream
1/3 c green onions, chopped
1 can cream of chicken soup
1½ c shredded cheddar cheese (sharp)
salt to taste

Add crushed corn flakes mixed with a little melted butter.

Bake 45 min at 350°.

-- Lois Minear

## SCALLOPED POTATOES

Place in layers in baking dish:

4- 5 potatoes sliced
salt and pepper to taste
1 Tbs flour
Velveeta cheese
diced ham

Repeat and top with soda cracker crumbs. Almost cover with milk.

Bake 1 hour at 375° or until tender.

-- Janet Shatzer

## GOLDEN POTATO SQUARES

5 lbs potatoes
1½c chopped onion
2/3 c melted butter
1½ c shredded cheddar cheese
1 (13 oz) can evaporated milk
2½ tsp salt
¼ tsp pepper
4 eggs, beaten

Peel potatoes and place immediately in cold water to cover.

Saute onion in butter in skillet until tender. Add evaporated milk; bring to a boil. Remove from heat.

Combine eggs, salt and pepper, in large glass bowl; beat until frothy.

Shred potatoes, using medium blade of shredder. Place immediately into egg mixture, turning to coat well. (helps prevent discoloration of potatoes). Add 1 c cheese and milk mixture; mix well.

Turn into greased 13x9x2" baking dish. Bake 1 hour at 350°. Top with remaining ½ c cheese. Bake 30 min more until done. Cut into squares to serve.

Makes 12 servings.

-- Avis Van Voorst

## BUFFET POTATOES

4 med baking potatoes
3 Tbs butter
salt and pepper
chopped parsley
parmesan cheese
½ pint whipping cream

Pare potatoes and cut lengthwise in strips as for French fries. Place ½ potatoes in casserole, dot with butter, sprinkle with salt and pepper, parsley and cheese. Repeat with remainder of potatoes. Pour cream over. Bake in hot oven 475° about 50 min. Sprinkle with extra parsley before serving.

-- Lorraine Willyard

## GERMAN POTATO SALAD

Place 1/3 c diced bacon in skillet and let it fry until grease is out, but not hard. Mix 3 Tbs flour, ¼ tsp dry mustard, 1/3 to ½ c sugar, 1 tsp salt, ¼ tsp pepper and put into skillet. Do not let hot grease get too hot. When this mixture thickens, add 2/3 c vinegar and ½ c water. Stir and let boil until thick.

Pour this mixture over 3 c cold, diced, boiled potatoes and 1 med to large onion chopped. Stir well. Let stand to marinate. Serve either hot or cold. (This may be heated at low heat to be served hot.)

-- Karen Marlow

## * FRITO & BEAN BAKE

1 lb ground meat — 1 sm can marinare sauce
1 can kidney beans -- juice included
Fritos — ¼ c minced onion
½ lb cheese grated — chili powder

Mix meat, onion, salt and pepper. Layer all ingredients -- some Fritos on bottom of 8x8" pan.

Bake in moderate oven until done.

-- Catharine Anderson
(a Bi-Centennial recipe)

## GREEN BEAN SORRENTO (PIZZA BEANS)

2 - 1 lb size cans green beans (or fresh or cooked frozen gr beans)
2 Tbs olive oil — 1 tsp garlic salt
2 Tbs wine vinegar — 2 tsp dry oregano
½ c pitted and halved ripe olives (optional)

Pour off liquid from beans. Heat beans with other ingred, stirring occasionally. Serve hot.

-- Barbara Parker

## CAMPFIRE BEANS

1 lb ground beef
1 env Chili-o Mix
1 lb can kidney beans
¼ c firmly packed brown sugar
1 lb canned tomatoes
1 lb can pork & beans
1 lb can lima beans

Brown ground beef in large pan. Stir in tomatoes, Chili-o mix, beans and brown sugar. Heat to boiling, stirring frequently. Simmer 20 min.

Serves 6 to 8.

-- Eloise Lambert

## * PORTUGUESE BEANS

2 lb pinto beans. Cook in water 2 hours. Put water on to just cover beans. Cook until done. Brown 1 lb ground beef and 1 large onion in skillet. Add to beans as they are cooking. Then add 8 oz can tomato sauce or a little more, dash of cinnamon, pinch of cummin seed, salt (garlic if desired) and some tabasco sauce. Have on table tabasco sauce or Louisiana sauce for more zest!

-- Catharine Anderson
(a Bi-Centennial recipe)

## RANCH BEANS

2 Tbs butter
1 lb ground chuck
1 pkg onion soup mix
2 1-lb cans pork & beans in tomato sauce
2 tsp cider vinegar
1 c catsup
½ c cold water
2 Tbs mustard

Pour into 2½ quart casserole. Bake 30-45 min until hot at 400°.

Serves 8 to 10.

-- Agnes G. Puryear

## * WESTERN BEANS

2 1-lb cans Pork & beans
1 1-lb can kidney beans
Brown 1 lb hamburger
Add: ½ pkg onion soup
½ c water
¼ c vinegar
1 c catsup
1 c brown sugar

Bake 1½ - 2 hours at 350°.

— Pauline Hill
(a Bi-Centennial recipe)

## BAKED MUSHROOM CASSEROLE

½ lb thinkly sliced mushrooms
1 Tbs grated onion
4 Tbs butter
½ tsp salt
¼ tsp pepper
1/8 - ¼ tsp dried tarragon
2 Tbs grated parmesan cheese
1 Tbs flour
2 egg yolks
1 c heavy cream
3 Tbs fine white bread crumbs

Combine mushrooms, onion and 2 Tbs butter in sm heavy saucepan. Cover and simmer, stirring frequently, over low heat for 3-5 min or until mushrooms are just tender. Season with salt, pepper and tarragon. Stir in flour and cheese. Place in a buttered 1 quart baking dish. Beat the egg yolks with cream, and pour over the mushrooms. Sprinkle with bread crumbs.

Bake 10 min in 400° oven, until golden brown and set.

— Lynn Fesler

## MUSHROOM CHEESE PIE

1½ lbs mushrooms, cleaned and sliced
1 c thinly sliced onions
4 Tbs butter 1/3 c flour
8 oz small curd cream-style Mich. cottage cheese
¼ c chopped parsley ¼ c dry sherry
1 tsp salt 1/8 tsp black pepper
2 c sifted flour 1 tsp salt
2/3 c shortening 4 to 5 Tbs ice water

Saute mushrooms and onions in butter about 10 min or until tender. Add 1/3 c flour; mix well. Add cottage cheese,parsley, sherry, 1 tsp salt, and pepper; mix thoroughly; set aside. Heat oven to 425°.

Sift 2 c flour and 1 tsp salt together; cut in shortening until size of peas. Add ice water gradually, stirring with a fork until dough clings together. Roll our half the dough on a lightly floured board toa 12" circle. Line a 9" pie plate with pastry, allowing 1" overhang. Roll out remaining dough; cut into ½" strips. Pour filling into pastry lined pie plate. Arrange pastry stips in lattice pattern ontop of filling. Trim ends even with edge. Moisten and fold overhang over ends. Flute edges.

Bake on bottom rack of oven 40 - 45 min or until browned. Cover edge of pie with strip of foil after 20 min to prevent over-browning. Cool 5 min.

Makes 6 servings as a luncheon entree or 8 servings as accompaniment with meat. Good with roastbeef!

— Betsy Gates

## VEGETABLE CASSEROLE

2 c carrots
2 c celery
½ c green pepper

Cut into 1 or 2" chunks and par-boil 5 min.

½ c onion, cut into rings
1½ c green beans (1 can, use ½ of juice)
2 c whole tomatoes (1 can)
2 tsp salt
1 Tbs sugar
3 Tbs tapioca
4 Tbs oleo

Mix all ingredients; bake 1½ hours uncovered at 350°

-- Kris Dickinson

## ZUCCHINI CASSEROLE

can be prepared 4-6 hours ahead. 6-8 servings.

4 medium sized zucchini, sliced ½" thick
(do not pare)
¼ c shredded carrots
½ c chopped onion
6 Tbs butter
1 can cr chicken soup
2½ c herbed bread cubes
½ c sour cream

Cook zucchini in salted water until tender. Drain. Cook carrots and onions in 4 Tbs marg until tender Stir in 1½ c of the bread cubes, soup, sour cream and gently add zucchini.

Melt 2 Tbs margarine and toss with 1 c cubes; put on top of other ingredients in 1½ qt casserole.

Bake 30 - 40 min at 350°.

-- Irene Fesler

# EGGS, MUSHROOMS & PEAS AU GRATIN

½ lb fresh mushrooms, sliced    4 Tbs butter
12 eggs, hard cooked and cut in fourths lengthwise
10 oz frozen peas, cooked
6 oz water chestnuts, drained and sliced
10½ oz can cream of chicken soup
1 c dairy sour cream    ¼ c milk
¼ c sherry    Salt & pepper
3 Tbs chopped pimiento    1 c soft bread crumbs
1 tsp instant minced onion

Saute mushrooms in 2 Tbs butter. Arrange with peas, water chestnuts in greased 2½ qt baking dish about 2" deep . Mix sour cream, milk, onion and soup and heat gently. Remove from heat and stir in sherry and pimiento. Season to taste. Pour over ingredients in baking dish. Mix bread crumbs with rmaining butter, melted, and sprinkle on top.

(You can make the dish to this point the day before and refrigerate)

Bake in preheated 375° oven 20 min, or until hot and bubbly.    Serves 8.

— Betsy Gates

# DUTCH ONION RINGS

Slice 2 onions ¼" thick. Pour boiling water over and let set 3 minutes before draining. Cool.

## Dressing

¼ c sour cream    1 Tbs lemon juice
½ tsp celery seed    2 tsp salt

Pour over onions. Refrigerate, covered.

— Lorraine Willyard

## BUTTON MUSHROOMS

Drain 1 can of button mushrooms.
Dover with highly seasoned French dressing.
Let stand 24 hours.
Drain well and serve on cocktail picks.

-- Anonymous

## CHEESY POTATO CASSEROLE

8 servings mashed potato buds (dry)
½ tsp garlic salt
1 c shredded sharp cheddar cheese
1 ½ c corn flakes, crushed
2 Tbs soft oleo
½ tsp paprika
1 Tbs parsley
½ tsp dry mustard
¼ tsp salt

Prepare potato buds as directed on pkg, then add garlic salt. Stir parsley and cheese into potatoes. Put the mixture into 1½ qt casserole. Mix the remaining ingred and sprinkle over potatoes. Bake 20 min at 325°.

-- Carol Koch

## EGGPLANT PARMESIAN

1 lg eggplant
1 c flour
½ lb mazarella cheese
salt & pepper to taste
2 beaten eggs
1 med onion, sliced
½ lb longhorn cheese
1 jar marinera sauce

Slice eggplant. Dip in egg; then in flour and fry until brown. Layer in caserrole: eggplant, ohions, cheese and sauce. Bake 30 min at 350°.

-- Catherine Anderson

## BEETS IN ORANGE SAUCE

3 c sliced cooked beets
1 Tbs butter
1 Tbs flour
¼ c water
1 Tbs corn syrup
salt
½ c orange juice
1 Tbs lemon juice
1/8 tsp grated orange peel

Melt butter; add flour and blend. Add remaining ingredients; cook over low heat until thick, stirring constantly. Add beets; heat through.

## FRENCH FRIED ONION RINGS

Slice into thin rings: 2 or 3 Bermuda onions. Separate the rings and let them stand for about 1 hour in chilled sugar water. (1 c sugar to large bowl of water and ice cubes). When ready to fry, pat onions rings dry and shake in bag with flour to coat. Fry in deep fat, 375° 3-5 min or until golden. Drain on paper towels and sprinkle with salt. Serve piping hot.

## BAKED POTATO SALAD

8 cooked, peeled and diced potatoes
1 c mayonnaise
1 lb Velveeta cheese, diced
½ c chopped onion
salt & pepper

Toss ingredients together. Turn into 9x13" pan. Top with 6 slices raw bacon chopped and ¼ c or more of stuffed olives.

Bake 1 hour at 325°. Serves 12.

## HAWAII SWEET POTATOES

| | |
|---|---|
| 4 c mashed sweet potatoes | 4 Tbs melted butter |
| 3/4 c brown sugar | 1 tsp cinnamon |
| 13½ oz can pineapple tidbits | |

Mix all together and put in a buttered casserole. Cover with marshmallows and halved maraschino cherries. Bake ½ hour at 350°

## PICKLED EGGS AND BEETS

Drain liquid from No. 2 can beets. Pour into a saucepan and add 2/3 c vinegar and 3/4 c sugar. Heat until sugar is dissolved (near boil) and pour liquid over beets. Add boiled, peeled, eggs after liquid poured over the beets is cooled. Allow to stand in refrigerator several days before serving.

## CORN CASSEROLE

1 can yellow cream style corn
1 c cracker crumbs
1 c light cream
2 hard boiled eggs, chopped fine
1 can mushrooms, drained and chopped
1 small green pepper, chopped

Mix all together; add salt & pepper to taste. Cover and bake 30 min at 375°

## BLENDER HASH BROWN SCALLOPS

4 slices cheese          1 slice bread cut in ¼
2 chicken bullion cubes     1 c hot water
1 carrot sliced          2 onions chopped
4 c thawed hash brown potatoes
dash pepper             1 Tbs butter

Reserve 2 cheese slices. Break up rest in blender with bread. Blend until coarse. Set aside. Put bullion cube and hot water in blender until cubes dissolve. Add carrot and onions and chop into small pieces. Combine carrot mixture, cheese mixture, and hash browns. Sprinkle with pepper. Put in 1½ qt baking dish, dot with butter. Bake covered, about 40 min at 375°. Stir occasionally. Top with reserved cheese and bake until cheese melts.

## PEAS AND MUSHROOMS

2 pkgs frozen peas cooked as directed, adding a little sugar
8 oz mushroom stems and pieces drained and cut into small pieces. Bring to full boil.

Prepare a cream sauce with half &half cream, flour, ½ stick butter, and season with salt and pepper.

## CHINESE GRILLED POTATOES

6 med potatoes sliced     1 gr pepper diced
8 oz mushroom pieces      salt & pepper
No. 303 can Chinese vegetables drained
4 slices bacon fried 3/4 done
3/4 stick oleo cut into patties.
Mix. Bake 2 hours at 350°

# BROCCOLI - LIMA BEAN CASSEROLE

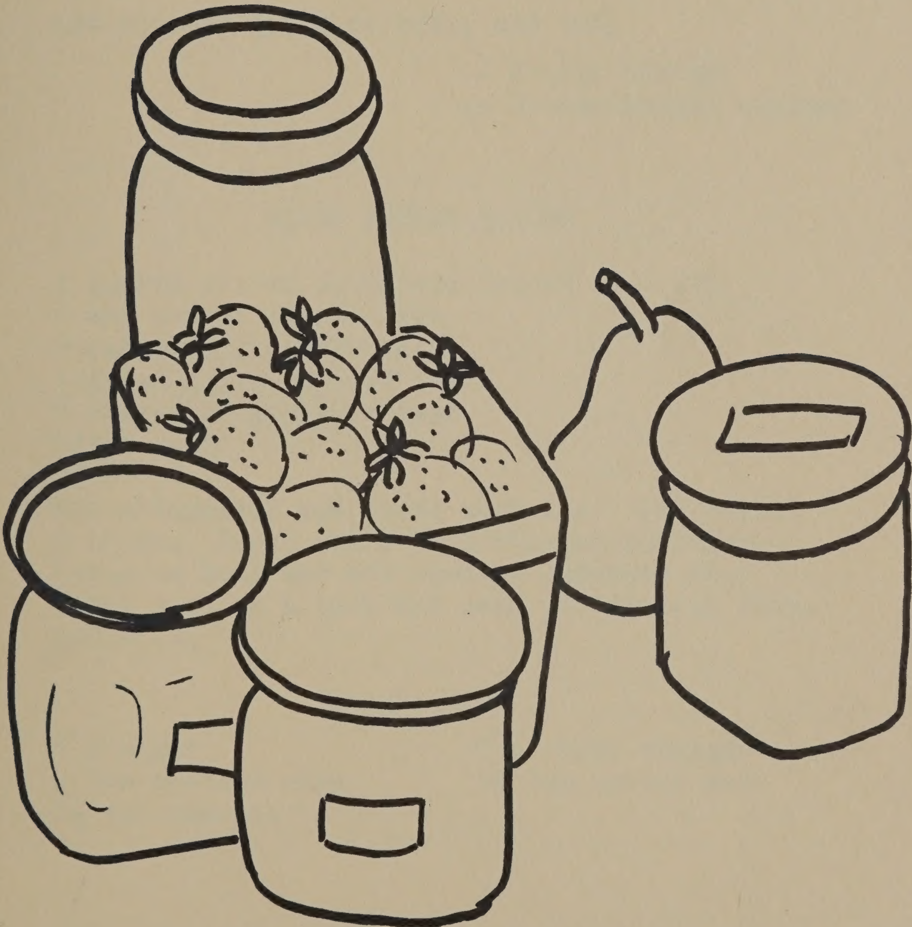
10 oz pkg chopped broccoli
10 oz pkg Fordhook lima beans
1 small can water chestnuts
1 can cream of mushroom soup
1 c sour cream
1 envelope dry onion soup

Combine vegetables in pan and thaw over low heat. Slice water chestnuts and add to vegetables. Add sour cream, mushroom soup, and dry onion mix. Place in 9x13" pan. Melt ½ stick margarine or butter; add 3 c Rice Krispies and put on top.

Bake 30 min at 350°.

-- Linda Sevier

# CANNING AND FREEZING



## * SUMMER SQUASH RELISH

4 quarts squash, cut in chunks
6 onions, cut up		2 to 3 mangoes cut up

Mix ingred together and sprinkle with salt; cover with ice cubes. Let stand 3 hours. Drain.

Boil: 5 c sugar		2 Tbs mustard seed
1½ tsp tumeric		3 c vinegar

Add squash; bring to boil, and can.

— Stella Groves
(a Bi-Centennial recipe)

## CRISP PICKLE SLICES

4 quarts sliced cucumbers (about 20 - 22)
6 med onions sliced thin
1 red pepper sliced thin
1 green pepper sliced thin
2 cloves of garlic sliced
1/3 c salt

Mix altogether and cover with ice. Let stand 3 hours. Drain well. Mix vinegar solution, bring to boil and add drained cucumber mix. Bring just to a boil and pack in hot pint jars. (10 - 12)

### Vinegar Mix

5 c sugar		3 c white vinegar
2 Tbs mustard seed		1½ tsp celery seed
1½ tsp tumeric

## * LILLY BELL'S PICKLE RELISH

Grind 14 large cucumbers (or fill a 1 gal crock)
2 mangoes ground 2 onions ground

Sprinkle with 2 handsful of salt and let stand overnight; then drain.

Bring to a boil:
1½ c vinegar 4 c water
½ tsp alum

Then add pickles and boil 5 min. Drain off.

Make a syrup of:
3 c vinegar 3½ c sugar
2 tsp celery seed 2 tsp mustard seed
1 tsp cinnamon 1 tsp ground allspice
1 heaping tsp tumeric

Add the ground pickles. Boil 20 min; and can.

Makes 5 pints.

— Beatrice Linvill
(a Bi-Centennial recipe)

## DILL PICKLES

Solution:
1 quart vinegar 3 quarts water
1 Tbs powdered Alum 3/4 c coarse salt
1 Tbs Salicylic Acid

Heat solution. Pour over cucumber slices packed in jars.

Put 1 garlic bud and 1 or 2 floweretts of fresh dill on top. Cover with boiling solution and seal.

This makes about 8 or 9 quarts.

— Eileen Cira

## YELLOW OR RED HOT PEPPERS

Core peppers; drop in hot boiling water; bring back to boil and boil 2 minutes. Drain and put in ice water 10 minutes. Drain.

Put in hot jars, pour boiling syrup over and seal.

### SYRUP:

1 quart vinegar
1 tsp salt
1 c sugar

-- Lorraine Willyard

## * OLD FASHIONED GHERKINS

Soak 1 gal gherkins 36 hours in brine
(1½ c salt to 1 gal water)

Drain. Pour 4 c vinegar over gherkins; add water to cover. Simmer 10 min. Drain. Combine 2 c sugar, 2 Tbs pickling spice (tied in bag), 3 c water, and 5 c vinegar. Simmer 10 min; pour over gherkins. Store 24 hours. Pour syrup into kettle. Add 3 c sugar, 1 tsp alum and bring to a boil. Add syrup to gherkins. Store 24 hours. Place gherkins in hot jars. Add boiling hot syrup; seal at once. These pickles taste just like the sweet pickles you get in the grocery.

-- Barbara Parker
(a Bi-Centennial recipe)

## * MUSTARD PICKLES

1 gal vinegar
2 c brown sugar
1 c grated horseradish
1 c ground mustard
1 Tbs alum
1 Tbs mixed spices
1 c salt

Mix cold. Wash pickles and dry. Add to mixture in 3 gallon jar.
Grandmother Mohn's recipe.

-- Ruth Orcutt
(a Bi-Centennial recipe)

## ZUCCHINI REFRIGERATOR PICKLES

3½ c sugar
1/3 c salt
1 tsp mustard seed
sm amt cream tartar OR alum
3 c vinegar (diluted)
1 tsp celery seed
1 tsp tumeric

Put ingredients in 1 gallon jar. Add 3 or 4 sliced onions. Add zucchini chunks to fill jar. Refrigerate. Stir or shake once a week. Ready to eat in 2 weeks.

— Mildred Ray

## * CRYSTAL PICKLES

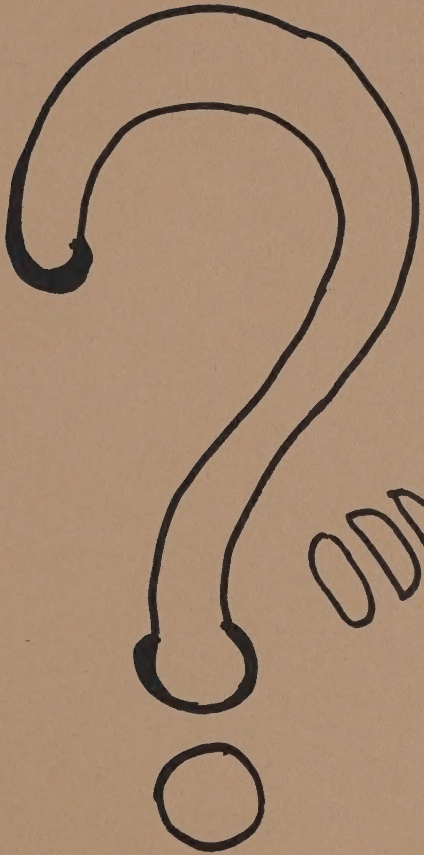
3 gallon sm to med pickles, washed
2 gal cold water
2 pints salt
2 Tbs alum
1 gal vinegar
8 qts sugar
8 Tbs cloves
8 sticks cinnamon

Add 2 pints salt to 2 gal cold water and pour over pickles; let stand one week, then drain. Cover pickles with boiling water and let stand 24 hours, drain. Slice pickles about ¼ to ½" thick and cover with 2 Tbs alum and 2 gal fresh water. Let stand 24 hours; drain. Mix together: vinegar, sugar, cloves, and cinnamon and heat. Pour over pickles and let stand 24 hours. Drain and reheat liquid and pour over pickles. twice more. Then put in cans and seal.

— Waneta Crace
(a Bi-Centennial recipe)

COOKING
TIPS

MISC.



ODDS & ENDS

MICROWAVE

HELPFUL
HINTS

## * 14-DAY SWEET PICKLES

2 gal pickles. Put pickles in jar. Cover with 1 pint salt and 3 qts boiling water. Let stand 7 days - Stir with hands each day. 8th day - drain off salt water and cover with 3 qts boiling water. 9th day - drain off water, split pickles and cover with 3 qts boiling water and 1 Tbs alum. 10th day - drain, cover with 3 qts boiling water. 11th day - drain, bring to a boil 3 qts vinegar, 6 c sugar, 1 Tbs celery seed, 1 Tbs cinnamon buds, and pour over pickles. 12, 13, 14th days - each day take vinegar off pickles, add 1 c sugar and boil and pour over pickles. These will keep in jar or put them incans while cold. Recipe of the mother of --

-- Mary C. Youngblood
(a Bi-Centennial recipe)

## CUCUMBER RELISH

Grind: 7 c cucumber    1 c green pepper
& 1 c onion    2 Tbs salt
Let stand 3 hours. Drain.

Add: 2 c sugar    1 c vinegar
1 tsp celery seed

Don't cook. This will keep in refrigerator about two weeks.

-- Mary Magley

## LICKEM

12 tart apples    3 green peppers
12 ripe tomatoes    3 red peppers
12 sm onions    3 Tbs salt
3 c sugar    3 c vinegar
4 Tbs ground allspice tied in a bag.

Grind apples and vegetables. Boil all ingred together 30 min. Can and seal.

-- Velma Leaman

## * BROWN COUNTY BAKED APPLEBUTTER

3½ c fresh apple sauce (or 2 1-lb cans)
2½ c light brown sugar ½ tsp cinnamon
1/3 c cider vinegar ¼ tsp ground cloves

Combine all ingredients in a 2 qt casserole. Bake uncovered about 2 hours at 350° until mixture is thick and transparent. Stir occasionally during baking.

-- Beatrice Linvill
(a Bi-Centennial recipe)

## PICKLE RELISH

Grind: 4 qt cucumbers (12 to 16 large pickles)
2 lg onions 2 green bell peppers

Add 2 Tbs salt. Let stand 2 hours. Drain well.

Add: 4 c sugar 1 tsp celery seed
2 c vinegar 4 tsp mustard seed
2 tsp tumeric 1½ tsp black pepper

Boil 1 hour and then can and seal tight.

-- Catharine Anderson

## * APPLE BUTTER - OVEN METHOD

7 lbs apples (16 c apple sauce)
3 lbs brown sugar 1 c vinegar (or cider)
1 c crushed pineapple OR 2 Tbs cinnamon

Cook apples until soft. Press through sieve. Add remaining ingredients. Bake in oven 3 hours at 350°. Stir occasionally. Pour into jars and seal.

Makes about 10 pints.

-- Fran Harker
(a Bi-Centennial recipe)

## * BAKED APPLE BUTTER

| | |
|---|---|
| 4 c home made apple sauce | |
| 2½ c brown sugar | ½ tsp cloves |
| ½ c vinegar | ½ tsp cinnamon |

In 2 quart casserole, combine all ingredients. Bake uncovered, at 350° for 2½ hours or until mixture is thick. Stir occasionally during baking. Put in jars -- place in cold spot (or refrigerator).

-- Fran Harker
(a Bi-Centennial recipe)

## STRAWBERRY JAM

| | |
|---|---|
| 2 quarts ripe strawberries | 1 box Sure-Jell |
| 7 c sugar, fine granulated | |

Crush berries in an electric blender (or by hand) The blender gives best results. Mix sure-jell with crushed strawberries in very large pan or dutch oven on stove, over high heat, bringing mixture to a hard boil, stirring occasionally. At once, ADD sugar. Bring again to full-rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat, skim off foam (the foam is great on ice cream!) Skim by turns 5 minutes. LADLE into scalded jelly jars, leaving 1/8" space at top. Place lid on jar, and then screw band, or use paraffin if desired with a loose fitting lid. Delicious and a real family-pleaser!

-- Jayne Mullendore-Oliver

(Jayne won 1st place with this recipe in the Ladies' Division at the Indiana State Fair in 1977)

## * RHUBARB - STRAWBERRY PRESERVES

5 c fine cut rhubarb    4 c sugar
1 sm pkg strawberry jello

Mix rhubarb and sugar well -- using large kettle - bring to boil and boil 10 minutes. Remove from heat and immediately stir in jello. Pour in glasses and seal.

-- Fran Harker
(a Bi-Centennial recipe)

## * RHUBARB JAM

5 c rhubarb cut in ½" pieces
4 c sugar    1 c crushed pineapple

Mix well, then put in a preserving kettle, boil 10 min; then add sm pkg raspberry jello. Dissolve by stirring. Let stand a few minutes then pour in heated jelly glasses. Makes 7 or 8 glasses.

-- Maude Trout
(a Bi-Centennial recipe)

## STRAWBERRY PRESERVES

1 quart berries -- pour 1 quart boiling water over and drain well. Add 1 pint sugar and boil 5 min. Add another pint of sugar and boil for 3 min. Skim and let set until partially cooled. Pour into jars and seal.

## CHEESE BALL

1 jar Kraft Old English cheese
8 oz philadelphia cream cheese
1½ oz Roquefort cheese
1 sm onion - diced
pinch of garlic salt

Mix all ingred and shape into ball. Roll in chopped nuts or dry parsley.

Yield: 1 pint.

— Carol Koch

## CHEESE BALL

1 large pkg philadelphia cream cheese
1 jar Kraft Old English cheese
1 jar Kraft Olive & Pimiento cheese
Garlic powder to taste
1 Tbs worchestershire sauce

Mix well. Can be made into 2 balls. Roll in chopped pecans. Can be frozen.

— Catharine Anderson

## CHEESE BALL

16 oz philadelphia cream cheese
1 wedge blue cheese or ½ square

Soften to room temp; mix.

Add 2 or 3 dashes worchestershire sauce, dash of garlic salt, minced onions, salt and pepper to taste.

I use mixer to mix real good. Form into ball. Roll in pecans. If it's Christmas, add some parsley to pecans. Serve with variety crackers.

— Sharon Pequignot

## * KATY'S CHEESE BALL

| | |
|---|---|
| 16 oz cream cheese | 2 5-oz jars Old English cheese |
| 5 oz jar Roka cheese | |
| 1 Tbs vinegar | |

Let ingred stand to room temperature. Mix well. Chill 30 min. Shape into 3 balls. Roll in ground pecan pieces (or walnuts). Freezes well.

-- Lorraine Willyard
(a Bi-Centennial recipe)

## PAPRIKA CHEESE BALL

½ tsp dry mustard
½ tsp water
3 c shredded sharp Cheddar cheese
1 stick oleo, softened
½ tsp onion powder
½ c chopped nuts
1 Tbs paprika

Combine mustard with water; let stand 10 min for flavor to develop. Add cheese, butter and onion powder.

Mix until smooth with electric mixer. Stir in nuts. Wrap in waxed paper or clear plastic wrap. Refrigerate for at least 2 hours.

Shape into a ball; roll in paprika. Decorate with nut halves if desired.

Serve with celery ribs, sliced cucumber, carrots and crackers.

-- Cookbook committee

## COUNTRY VANILLA ICE CREAM

6 eggs
6 c heavy cream (3 pts)
3 3/8 c sugar
5¼ tsp pure vanilla
7½ c milk
3/4 tsp salt

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingred and mix thoroughly. Pour into gallon freezer & freeze as directed.

-- Sharon Pequignot

## REFRIGERATOR ICE CREAM

2 eggs
6 Tbs sugar
4 Tbs white corn syrup
1 c top milk
1 c coffee cream
1 tsp vanilla

Mix egg yolks, sugar and corn syrup together. Add milk, cream and vanilla. Freeze until slushy. Remove to a bowl, add egg whites and beat until fluffy. Then freeze.

— Beatrice Linvill

## RICE

1 stick margarine
1 c chopped onion
½ c green pepper
2 c hot cooked rice
1 c celery
1 c mushrooms
1 tsp salt
1/8 tsp pepper

Melt marg. Add onion, gr pepper, celery and mushrooms and simmer until tender. Add rice, salt and pepper. Makes 4 cups.

— Cynthia Hertsel

## POPCORN CAKE

5 qt popped corn
1 lb bag candy corn
8 oz bag peanuts

Cook: 2 c sugar
1 c light corn syrup
1 c water
½ c oleo

Cook to hard ball stage. Pour over corn, candy and nuts. Press into a buttered angel food cake pan.

— Eloise Lambert

## SOMBRERO DIP

1 lb hamburger
½ c chopped onion
Brown and drain. Then add:

½ c taco sauce
3 tsp chili powder
¼ c catsup
salt & pepper

Mash with wooden spoon: 2 c kidney beans &juice. Add to meat mixture and heat through. Simmer for 2 hours.

Just before serving: sprinkle on top
½ c cheddar cheese
black or green olives sliced

Dip Doritoes or any chip.

-- Gloria Chapman

## CURRY DIP

1 c Helmans mayonnaise
1 tsp taragon vinegar
1 tsp garlic salt
1 tsp horseradish
1 tsp grated onion
1 tsp curry powder

Mix well and store 12 hours before serving. Good dip for raw carrots, celery, & cauliflower.

-- Ruthie Zent

## DIP

1 c creamed cottage cheese
1 Tbs vinegar or lemon juice
½ c skimmed milk
1/8 tsp salt
Blend ingredients in blender.

Add 1 pkg dry Lipton onion soup.

-- Catharine Anderson

## SUN TEA

For delicious, light amber tea, fill a gallon jar with water from the faucet. Add 6 or 7 tea bags; cover the jar and set in the sun for 3 hours. Remove tea bags and pour over ice to serve. Never cloudy or bitter.

-- Sue Harker
-- Lorraine Willyard

## CHRISTMAS PUNCH

| | |
|---|---|
| 3 c sugar | 1½ c water |
| 3 pkg raspberry kool aid | 3 quarts cold water |
| 46 oz pineapple juice | 12 oz frozen lemonade |

Boil sugar and 1½ c water for 5 min. Add kool aid. (any flavor may be used) Add remaining ingred. When ready to serve, add 2 quarts 7 Up.

Serves 50

-- Lorraine Willyard

## INSTANT HOT CHOCOLATE MIX

1 pkg (8 qt) powdered milk
1 lb xxx sugar
6 or 7 oz Pream
2 lb box Nestles' Quick

Mix together and store in covered containers. Add about 3 Tbs mix to cup of hot water for each serving.

-- Kim Willyard

## SUNSHINE PUNCH

2 lg cans frozen orange juice
3 sm cans frozen lemon juice
46 oz pineapple juice

Prepare according to directions on cans. Add 1 qt ginger ale just before serving. Float fresh orange slices on top of punch.

## SPICE TEA

Mix together:
1½ c tang
1 pkg dry presweetened lemonade mix
3/4 c instant tea
1 ½ c sugar
½ tsp cloves
1 tsp cinnamon

Keep in tightly closed container. Use 1½ tsp per 8 oz c of boiling water.

-- Ruthie Zent

## HOT LEMONADE

3 quarts or 24 4-oz servings

9 whole cloves
4 c cranberry juice
2/3 c sugar
2 sticks cinnamon
6½ c water
12 oz frozen lemonade

Bring spices, juice and water to rolling boil. Cover and let stand 3 min. Strain. Add sugar; stir well. Add lemonade last. Mix well.

-- Lorraine Willyard

## CAROLER'S PUNCH

1 quart cranberry juice cocktail
1 3" piece cinnamon
6 whole cloves
dash of nutmeg
14 oz ginger ale

Combine cranberry juice and spices. Bring to a boil; simmer 20 min. Cool. Strain and add ginger ale. Serve over ice cubes.
Yields: 5 cups

-- Carol Koch

### * TOASTY NUT GRANOLA

6 c quick or old fashioned oats, uncooked
½ c brown sugar, packed
3/4 c wheat germ
½ c flaked or shredded coconut
1/3 c sesame seeds
1 c chopped nuts OR unsalted sunflower seeds
½ c vegetable oil 1/3 c honey
1½ tsp vanilla

Heat oats in an ungreased 9x13" pan in a 350° oven, 10 min. Combine oats, sugar, wheat germ, coconut, sesame seeds, nuts and stir. Add oil, honey and vanilla. Mix until dry ingredients are well coated. Bake 20-25 min at 350° stirring often to brown evenly. Cool, stir until crumbly. Serve with milk or cream. (Good on ice cream too!) Store in tightly covered container in a cool, dry place. Makes 10 cups. This is my 360 days per year breakfast and when we run out and I have to eat hen fruit or that mushy kid stuff I'm not fit to live with!

— Bill Jones
(a Bi-Centennial recipe)

### QUICK WILD RICE

| | |
|---|---|
| 12 oz Uncle Ben's Long grain wild rice | |
| ¼ c oleo | 2½ c chicken broth |
| 1/3 c flour | 1/3 c diced onion |
| 1 tsp salt | 2/3 c cooked mushrooms |
| dash pepper | 1 Tbs parsley |

Cook rice according to directions. Melt 3 Tbs oleo, add flour, salt & pepper and blend. Cook until thick. Saute onion in 1 Tbs oleo. Add mushrooms to onions. Combine cooked rice, onion, mushrooms and parsley flakes with thickened chicken broth. Mix well. Pour into casserole dish. Bake 40 - 45 min at 425°

## MACARONI CHEESE TOMATO BAKE

1 c chopped onion
¼ c butter
1 tsp worcestershire sauce
½ tsp salt
1/8 tsp pepper
1/8 tsp dry mustard
1 can elbow macaroni

2 Tbs flour
2 c milk
½ lb shredded cheese
1 lb can stewed tomatoes
(drained)

Saute' onion in butter in 3 qt pan until tender. Add worcestershire sauce, salt, pepper, mustard, and flour. Cook, stirring constantly until mix is smooth and bubbly. Remove from heat. Stir in milk. Cook over med heat until boiling. Boil 1 min. Add cheese. Stir until melted. Stir in tomatoes. Put in 3 qt greased casserole. Bake 35 min at 375°

-- Kris Dickinson

## GRITS CASSEROLE

Bring ... 4 c water and 1 tsp salt
to a boil.

Add ... 1 c grits and boil 5 min or until
thickened.

Remove from stove. Add ... 1 stick margarine
(or butter)
½ c milk
2 beaten eggs

Mix together and bake 30 min at 350° in a buttered casserole dish.

-- Betsy Gates

## POP - CYCLE

3 oz jello
1 c hot water
3 c cold water

1 pkg Kool aide
3/4 c sugar

Dissolve jello & Koolaide & sugar in hot water. Add cold water. Pour into containers freeze.

-- Sue Harker

## NUTS & BOLTS SNACK

1 sm box cheeroes
1 pkg chex mates - the small mixed boxes
1 pkg 2" pretzels 1 lb cashews
Mix together in pan.

½ lb oleo 2 tsp garlic salt
2 tsp worcestershire sauce
Melt and blend. Pour over first items.
Bake 1 hour at 275° stirring every 15 min.

-- Janet Shatzer

## CARAMEL CORN

Pop 3 pans of popcorn. Put in roaster.

Boil for 6 min: 2 sticks oleo 2 c br sugar
1 tsp cream of tartar ½ c white Karo

Remove from heat and add: 1 tsp soda
Stir well. Pour over popcorn. Bake 1 hour at 250° stirring every 15 minutes.

-- Lorraine Willyard

# ODDS & ENDS

How to chop raisins easily: freeze them first, then coat your blender jar and blades lightly with veg oil and chop c of the raisins at a time. -- Helen Helmer

Before emptying the bag of your vacuum cleaner, sprinkle water on the newspaper into which it is to be emptied. There will be no scattering of dust.

Try using a thread instead of a knife when a cake is to be cut while it is hot.

Dip the spoon in hot water to measure lard, butter, etc. The fat will slip out easier.

When any pan on stove cooks dry and burns, set pan quickly in cold water, without removing cover, the unburned part can be used and will not taste burned.

Do not grease the sides of your cake pans. How would you like to try climbing a greased pole?

Spray hair spray on ball point pen marks before washing clothing.

Use paper cups as handy containers for your "drippings" in the refrigerator as they take up little room and can be thrown away.

Keeping an empty tin can filled with baking soda or salt close to the kitchen stove could be a life saver in case of a sudden grease fire.

A hot shovel held over varnished furniture will take out white spots.

Rub tough meat with lemon to make it tender.

Maypnnaise rubbed on plant leaves makesthem clean and shinny!

## ELEPHANT STEW

| | |
|---|---|
| 1 elephant, med size | 2 rabbits, optional |

brown gravy, approx 1 tank car load required

Cut elephant into bite size pieces. As this will take about 2 months, save the trunk because you will need something to store the pieces in. Add enough brown gravy to cover. Simmer over 465° fire for about 27 days or until tender. This stew will serve 3800 persons. If more are expected the 2 rabbits may be added. But do this only if necessary, because most persons do not like to find a hare in their stew.

-- Name withheld by
request

## PLAY DOUGH

| | |
|---|---|
| 1 c flour | 1 c salt |
| 1 tsp powdered alum | 1 c warm water |
| food coloring | |

Mix dry ingredients. Mix water with food coloring and add to dry ingred. Stir over very low heat until thick. Work with hands until pliable.

(will sweep out of carpet when dry)

-- Sue Harker

## A HAPPY MARRIAGE

Take one big hug and one big Kiss and mix well.

Then add a lot of understanding, kindness, and forgiveness.
Put in equal amounts of responsibility and sharing of the load. Don't forget to never let the sun set on a quarrel or spat, but always add a kiss before you add good night.
Let the above ingredients simmer forever and ever.
*Recipe has been proven o.k.

## RECIPE FOR HAPPINESS

Take equal parts of faith and courage,
Mix well with a sense of humor.
Sprinkle with a few tears, and add a helping of kindness for others.
Bake in a good natured oven and "dust" with laughter.
Scrape away any self-indulgence and serve in generous helpings!

## HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young. When once selected, give your entire thoughts to preparation for domestic use. Some wives insist on keeping husbands in a pickle; others are constantly getting them into hot water. This makes them sour, hard to get along with and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing with patience, well-sweetened with kisses. Wrap them in a mantle of love. Keep warm with a steady fire of domestic devotion and serve with hugs and kisses.

Thus prepared,husbands will keep for many years.

The HF Group
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